

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT - SEMESTER-VII EXAMINATION – WINTER 2021****Subject Code:173301****Date:13/12/2021****Subject Name:Bakery & Patisserie****Time:10:30 AM TO 01:00 PM****Total Marks: 70****Instructions:**

1. Attempt all questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.
4. Simple and non-programmable scientific calculators are allowed.

		MARKS
Q.1	(a) What is flying fermentation?	03
	(b) Draw the structure of wheat & mention all part names.	04
	(c) Explain role of ingredients in bread making.	07
Q.2	(a) Write a Difference of baking soda and baking powder.	03
	(b) Explain about Gelatin, Agar-Agar & pectin.	04
	(c) Draw and enlist 14 bakery equipment.	07
OR		
	(c) Explain the cake ingredients(Flour, Sugar Fat, Eggs) and their function.	07
Q.3	(a) Name the different types of fats and explain it shortly.	03
	(b) Write the basics of sponge making.	04
	(c) Explain 6 different kind of Basic pastries with deeply explanation.	07
OR		
Q.3	(a) What are the difference between flaky pastry and phyllo pastry?	03
	(b) What is mousses and parfaits?	04
	(c) Explain 7 types of basic icings and described briefly.	07
Q.4	(a) Explain shortly about milk and milk products.	03
	(b) Define the Pastry methods, 1.Rub-in 2.Creaming 3.Boiling	04
	(c) Define the external and internal characteristics of cakes.	07
OR		
Q.4	(a) Describe at least 3 fried desserts.	03
	(b) Name at least 10 international breakfast pastries with the recipes of baguette.	04
	(c) Define external and internal cake faults and their causes.	07
Q.5	(a) Write a short notes on jams and jellies.	03
	(b) Difference between melting and tempering chocolate?	04
	(c) Define Almond paste, Gum paste & Water icing along with their recipes and methods.	07
OR		
Q.5	(a) What is caramel?	03
	(b) Give at least 10 equipment name for decoration of cakes.	04
	(c) Explain the different stages of sugar syrup boiling.	07
