

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT- SEMESTER-VII EXAMINATION – WINTER 2022****Subject Code:173301****Date:05-01-2023****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) Describe the Difference between Walk-in chiller and a Walk-in freezer.	03
(b) Write a short note on following.	04
➤ Flying fermentation	
➤ Wheat parts	
➤ Proofing chamber	
➤ Sugar pump	
➤ Candy thermometer	
(c) Explain role of ingredients in bread making.	07
 Q.2 (a) Describe the types of pastries.	03
(b) Explain about Gelatin, Agar-Agar & pectin.	04
(c) What are the shortenings? Explain the role of shortenings.	07
OR	
(c) Explain the cake ingredients and their function.	07
 Q.3 (a) Differentiate between choux pastry and laminated pastry with examples.	03
(b) Write a short notes on:	04
A)Function of Icing	
B)Fillings	
C)Frosting	
D)Icing	
(c) Explain the types of buttercream icing.	07
OR	
Q.3 (a) Differentiate between Fondant Icing and Marzipan.	03
(b) Describe the types of puff pastry.	04
(c) Explain 6 different kind of Basic pastries with deeply explanation.	07
 Q.4 (a) Define churn-frozen dessert. Explain in detail different varieties of churn-frozen dessert?	03
(b) Differentiate between pasteurization and homogenization.	04
(c) Explain the main ingredients that are used in the production of ice cream and frozen dessert.	07
OR	
Q.4 (a) Difference between churn-frozen dessert and still frozen dessert.	03
(b) Difference between stabilizer & Emulsifier.	04
(c) Write the methods of preparing ice creams.	07
 Q.5 (a) Describe the Difference between couverture & compound chocolate.	03

- (b) Write a short note on jams and jellies. **04**
(c) Write the steps involved in manufacturing processing of chocolate. **07**

OR

- Q.5** (a) Describe the storage of chocolate. **03**
(b) Describe the methods of tempering. **04**
(c) Explain the different stages of sugar cooking. **07**
