

**GUJARAT TECHNOLOGICAL UNIVERSITY****BHMCT - SEMESTER– VII EXAMINATION – WINTER 2023****Subject Code:173301****Date:01-12-2023****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.

- Q.1** (a) What are Seven steps in Baking Process? **03**  
 (b) What is the difference between Bread and Rolls? **04**  
 (c) What are Yeast roll made off? Explain **07**
- Q.2** (a) What are the steps of Baking a Cake? **03**  
 (b) What are examples of quick bread? **04**  
 (c) What are five types of yeast Bread? **07**
- OR**
- (c) What are the Top 10 most popular cake flavors? **07**
- Q.3** (a) Write ingredient of classic chocolate Cake. **03**  
 (b) What is Gum Paste? **04**  
 (c) What are the different methods of preparing bread dough? **07**
- OR**
- Q.3** (a) What are the different types of icing? **03**  
 (b) How is personal hygiene maintained in the bakery? **04**  
 (c) What are the different temperatures used in an oven? **07**
- Q.4** (a) What are the ingredients used in a chiffon cake? **03**  
 (b) What is gluten? **04**  
 (c) Draw the diagram of oven and explain the uses of it. **07**
- OR**
- Q.4** (a) What are different types of Pastry dough? **03**  
 (b) Is Tart a cake or pie? **04**  
 (c) Explain the organizational structure of a large bakery. **07**
- Q.5** (a) What is difference between Ice cream and Bomb? **03**  
 (b) What is difference between Ganache and Truffle? **04**  
 (c) Explain step by step process of chocolate tempering. **07**
- OR**
- Q.5** (a) What is difference between Butter and Margarine? **03**  
 (b) Why it is important to select the right pan size for Baking Products? **04**  
 (c) What is the role of following ingredients flour, yeast, fat and sugar? **07**

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