

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT- SEMESTER-VII EXAMINATION – WINTER 2024

Subject Code:173301

Date:19-11-2024

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 are the essential elements in designing a wedding cake?	03
	(b) How do you prepare chocolate decorations for cakes?	04
	(c) Explain the process of making sugar sculptures.	07
Q.2	(a) Describe the preparation of jams and jellies.	03
	(b) What is the role of sugar in confectionery making?	04
	(c) How do you create intricate chocolate sculptures for display?	07
	OR	
	(c) Discuss the presentation techniques for desserts.	07
Q.3	(a) What are the different types of pastry dough used in baking?	03
	(b) How do you prepare shortcrust pastry?	04
	(c) Discuss the process of making puff pastry.	07
	OR	
Q.3	(a) What is the Cake improver?	03
	(b) Explain the role of fats and oil in confectionery products.	04
	(c) Why is measuring the ingredient (Quantity) for bakery is important in details.	07
Q.4	(a) Explain the importance of using the right baking temperature for cakes.	03
	(b) Describe the various types of icings used in cake making.	04
	(c) What are the tools required for basic cake decoration?	07
	OR	
Q.4	(a) What are quick breads? Give examples.	03
	(b) Differentiate between cakes and quick breads.	04
	(c) What are the different methods for cake preparation?	07
Q.5	(a) What are the common mistakes made during bread baking?	03
	(b) Discuss the different types of flour used in bread making.	04
	(c) How does the temperature affect yeast bread?	07
	OR	
Q.5	(a) What are the key principles of baking?	03
	(b) Explain the history and evolution of baking.	04
	(c) Describe the science behind yeast fermentation.	07
