

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT - SEMESTER-VII EXAMINATION – WINTER 2025

Subject Code:173301

Date:11-11-2025

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 do you mean by Chocolate Tempering?	03
(b) Points for making Chocolate?	04
(c) Give recipe of Chocolate Mousse?	07
Q.2 (a) Describe the roll of yeast in bread making?	03
(b) Steps involved in milling process of Wheat Flour?	04
(c) Duties and Responsibilities of Head Baker.	07
OR	
(c) Duties and Responsibilities of Pastry Chef.	07
Q.3 (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
OR	
Q.3 (a) What is the difference between flaky pastry and phyllo pastry?	03
(b) What are mousses and parfaits?	04
(c) Explain 7 types of basic icings and described briefly	07
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
OR	
Q.4 (a) What is caramel?	03
(b) Give at least 10 equipment names for decoration of cakes.	04
(c) Explain the different stages of sugar syrup boiling.	07
Q.5 (a) Write a Difference of baking soda and baking powder	03
(b) Explain about Gelatin, Agar-Agar & pectin	04
(c) Explain the cake ingredients (Flour, Sugar Fat, Eggs) and their function	07
OR	
Q.5 (a) Name the different types of fats.	03
(b) Write the basics of sponge making.	04
(c) Explain 6 different kind of Basic pastries with deeply explanation	07
