

[Time: 2½ Hours]

[Marks:75]

Please check whether you have got the right question paper.

- N.B:**
1. **Attempt any 3** questions from Question 1
 2. **Attempt any 3** questions from Question 2
 3. **Attempt any 3** questions from Question 3
 4. **Attempt any 3** questions from Question 4
 5. **Attempt any 5** questions from Question 5

- Q.1 Attempt any 3 questions from the following 15
1. Explain the process of making Ice-cream.
 2. Mention any 5 golden rules of recipe balancing in cake making
 3. Describe any 3 methods of making bread
 4. Define Frozen Desserts. Classify and Explain
 5. Illustrate the structure of wheat with the help of a neat diagram
 6. List down the functions of the following in bakery and confectionery
 - i. Sugar
 - ii. Fat
- Q. 2 Attempt any 3 questions from the following 15
1. Explain the different types of Sugar Craft Techniques
 2. What are the precautions one must take whilst preparing Meringues
 3. Write a note on traditional Wedding Cakes
 4. Discuss the manufacturing process of Chocolate
 5. List and explain any 5 different products prepared from Meringue
 6. Explain tempering of chocolate
- Q.3 Attempt any 3 questions from the following 15
1. Define Desserts and explain the different categories of Desserts
 2. Explain in brief any 5 types of Icings
 3. Define and Classify Flavorings. List and Explain any 5 Flavors used in Confectionery.
 4. Write a note on the purpose of using food coloring in Bakery & Confectionery
 5. List and Explain in one line any 5 International Desserts with Country of origin
 6. Define Icings and list down the uses of Icings.
- Q.4 Attempt any 3 questions from the following 15
1. Describe any 3 methods of cake making
 2. List the uses of Cocoa powder and Chocolate
 3. Discuss the manufacturing process of Cocoa
 4. List down any five faults found in cakes
 5. Explain the different steps involved in making bread
 6. Write a short note on
 - i. Yeast
 - ii. Chemical Leavening

Turn Over

- Q.5 Attempt any 5 questions from the following
1. List down any 3 functions of egg in bakery
 2. Difference between Icings and Toppings
 3. List down any 6 international breads
 4. List down any 6 cookies
 5. Difference between a lake and dye
 6. Explain the following
 - a. Couverture
 - b. Tablage
 - c. Bloom
 7. Explain the following
 - a. Crème Chantilly
 - b. Crème Patisserie
 - c. Crème Chiboust
 8. Explain the following
 - a. Pate brisee
 - b. Pate sucee
 - c. Petit Four
 9. Explain the following
 - a. Quark
 - b. Sabayon
 - c. Zabaglione
 10. Explain the following
 - a. Compote
 - b. Coulis
 - c. Frangipane