

Time: 2:30 Hours

Marks: 75

Q.I Attempt ANY THREE questions from the following: (15)

- State and explain any five types of flour derived from wheat.
- Explain the functions of sugar and the degrees and stages of cooking sugar.
- State and explain the various chemical leavening agents.
- State and explain the various external characteristics of a good cake.
- Explain **any 5** following terms (a) panning (b) fermentation (c) benching (d) punching(e) proofing (f) oven spring (g) dough enrichment
- List and explain types of frozen dessert.

Q.II Attempt ANY THREE questions from the following: (15)

- Define meringues. List and explain its types.
- Explain in detail “Traditional wedding cakes”.
- Explain tempering of chocolates and list **3** brands of cooking chocolate.
- List any ten tools used in sugar craft.
- List the uses of cocoa butter, cocoa and chocolate.
- List and explain **any 5** products made from meringues.

Q.III Attempt ANY THREE questions from the following: (15)

- List and explain **any 5** international desserts with country of origin.
- Define icings and lists its functions.
- Explain in detail flower and fruit essences.
- Explain the following terms (**any 5**) a) sabayon b) baba c) compote d) coulis e) charlotte f) docking g) retarding
- Explain **any 5**. 1) Tunnelling 2) conching 3) Phyllo 4) lattice 5) strudel 6) Couverture.
- What are colour additives? Explain dyes and lakes.

Q.IV Attempt ANY THREE questions from the following:

(15)

- a) Discuss manufacturing process of cocoa.
- b) List and explain **any 5** international breads with country of origin.
- c) Explain mechanical leavening along with two examples.
- d) Write a short note on: 1. Gelato & 2. Lamination
- e) List **any 5** bread faults and its causes.
- f) Explain the manufacturing process of ice-cream.

Q.V Attempt ANY FIVE questions from the following:

(15)

- a) Differentiate between icing and topping.
- b) List any three Uses of fats in bakery.
- c) List **any 3** traditional breads with country of origin.
- d) Explain **any 3** crème anglaise, crème Bavarois, crème Chantilly, crème brulee
- e) What are the changes that take place during baking?
- f) List **any 3** points to be borne in mind while preparing meringues.
- g) Mention the purpose of using stabilizers in ice-creams.
- h) Define yeast and state any three types of yeast.
- i) Explain **any 3** 1. Sorbet. 2. Parfait. 3. Mellorine 4. Softie. 5. Slush
- j) Explain **any 3** 1. Sacher Torte 2. Crème patisserie 3. Leavening
4. Zabaglione 5. Torte
