

Roll No.

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Total No. of Pages : 02

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B.Sc.(Catering & Culinary Arts) (2015 & Onwards) (Sem.-4)

CULINARY ARTS-VII (CONFECTIONARY)

Subject Code : BSCCA-402

M.Code : 74361

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.**

SECTION-A

1. Write briefly :
 - a) Tempering of chocolate
 - b) Seizing of chocolate
 - c) Parfait
 - d) Compound chocolate
 - e) Gelato
 - f) Conching
 - g) Fondant
 - h) Pastillage
 - i) Cocoa liquor
 - j) Pulled sugar

SECTION-B

2. What are the favorable climatic conditions for growth of chocolate plant? Give the scientific name of the plant and major areas of its cultivation.
3. What precautions are to be taken while storage and handling of frozen desserts?
4. What are the tools and equipment used for making frozen desserts?
5. What is the difference between mousse and soufflé?
6. Name different types of chocolates, giving a brief description of each.

SECTION-C

7. Discuss the chocolate manufacturing process in detail.
8. Write an elaborate note on French confectionary.
9. Discuss in detail different elements of presentation giving importance of each.

NOTE : Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC against the Student.