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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc. (Catering and Culinary Arts) (2015 & Onwards) (Sem.-2)

CULINARY ARTS – III (Bakery)

Subject Code : BSCCA-202

M.Code : 74050

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) Margarine
- b) Caramel custard
- c) Focaccia
- d) Baguette
- e) Pan cakes
- f) Gluten
- g) Shortening
- h) Profitrolls
- i) Pie
- j) Strudle

SECTION-B

2. What is short crust pastry? Name five products made up of short crust pastry.
3. Write down recipe and method for making eggless sponge.
4. Name and give brief description of two Italian breads.
5. Write a detailed note on Doughnuts?
6. Baking temperature plays a very important role in pastry baking, justify.

SECTION-C

7. Write a detailed note on French breads.
8. What is lamination? Name and briefly explain different laminated pastries.
9. Explain the usage of each ingredient used in making puff pastry.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.