

SECTION-B

- Q2. Explain the tempering process of chocolate along with its necessity.
- Q3. What are the different types of frozen desserts? Explain the procedure to prepare ice creams.
- Q4. How has French cuisine revolutionized the confectionary world?
- Q5. What are the different elements of dessert plating along with the importance of each?
- Q6. How is sorbet different from ice cream?

SECTION-C

- Q7. The placement of various elements play a very essential role in dessert plating. Illustrate.
- Q8. German cuisine has presented various confectionary products to the world. Explain. Also describe in detail the preparation of any 1 german dessert.
- Q9. Explain diagrammatically chocolate manufacturing process from the cocoa bean to the chocolate bar in detail.

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