Roll No. Total No. of Pages : 02

Total No. of Questions: 09

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

**CULINARY ART-VII (Confectionary)** 

Subject Code: BSCCA-402 M.Code: 74361

Time: 3 Hrs. Max. Marks: 60

### **INSTRUCTIONS TO CANDIDATES:**

- 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**

# Q1. Write briefly:

- a. Why is chocolate bean roasted?
- b. How is white chocolate different from white chocolate?
- c. What is a sorbet?
- d. What is churning?
- e. Name any 4 french desserts.
- f. Name any 2 dessert garnishes.
- g. Name any 2 dessert sauces.
- h. What temperature is dark chocolate tempered at?
- i. Name types of frozen desserts.
- i. What is conching?

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## **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.

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.

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