

Total No. of Questions : 09

CULINARY ARTS IX ADVANCE CONFECTIONERY

Subject Code : BS CCA-502

M.Code : 74739

Time : 3 Hrs.

Max. Marks : 60

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 short notes on :

- Liquid glucose
- Caramel
- Pulled sugar
- Cream of tartar
- Black jack
- Palm sugar
- Compound chocolate
- Pastillage
- Tempering of chocolate
- Angels cake

SECTION-B

2. Write a short note on art of colouring in sugar.
3. What are the different methods of tempering chocolate?
4. Enlist the points to be taken care of while making blown sugar figures.
5. What are the different types of non-edible displays?
6. '*A garnish can add a lot of visual appeal and balance to a dessert*'. Elaborate the statement using suitable examples.

SECTION-C

7. Explain the stages of cooked sugar with usages of each.
8. '*Non edible displays are the integral part of any elaborate buffet*'. Justify the statement.
9. Discuss the types of sugar on the basis of source it's extracted from.

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.