

Total No. of Questions : 09

BSc.(Catering and Culinary Arts) (2015 & Onwards) (Sem.-1)

BASICS OF BAKING

Subject Code : BSCCA-105

M.Code : 72700

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. Macaroons
 - b. Oven Spring
 - c. Bench proving
 - d. Bread flour
 - e. Shortening
 - f. Paring knife
 - g. Brunoise
 - h. Creaming
 - i. Gluten free flour
 - j. Importance of scaling ingredients in bread making

SECTION-B

2. Name 5 large equipment used in bakery giving usage of each.
3. Name different knives used in kitchen by giving usage of each.
4. Write down the characteristics of fresh egg.
5. Draw a neat diagram of wheat grain.
6. Write a short note on yeast.

SECTION-C

7. Draw a neat layout of bakery of a large five star hotel?
8. Classify raising agents.
9. What are the ingredients used in bread making? Give role of each.

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.