

Printed Pages :3



*1754 *

283

HMCT-401

(Following Paper ID and Roll No. to be filled in your Answer Book)

PAPER ID :175401

Roll No.

--	--	--	--	--	--	--	--	--	--

B.H.M.C.T.

**(SEMESTER-IV) EVEN SEMESTER THEORY
EXAMINATION, 2014-15**

BAKERY & CONFECTIONARY

Time : 2 Hours]

[Total Marks : 50

Note: Attempt all section

SECTION-A

1. Attempt any ten questions: 1×10=10
- (a) List 10 mechanical bakery equipments?
 - (b) Difference between whole wheat flour and refined flour?
 - (c) Define emulsifier?
 - (d) Write two dessert sauces?
 - (e) Name two natural sugars?
 - (f) Name two flavouring agents of bakery?

- (g) Name of protein present in egg white?
- (h) Composition of flour?
- (i) Define enzymes?
- (j) What is souffles?
- (k) What is jaggrry?

SECTION-B

2. Attempt any five questions: 3×5=15

- (a) What do you mean by formula balance in cake making? Explain.
- (b) Write short notes on bombes?
- (c) Write short note on sorbets?
- (d) What is batter type cake? Explain in brief.
- (e) List the artificial type of sugar?
- (f) Write the standard recipe of basic custard?

SECTION-C

3. Attempt any five questions: 5×5=25

- (a) Define caramelisation of sugar? Explain the need of caramelization in bakery industry? Write its role in confectionery?

- (b) Classify frozen desserts? Explain the process of making ice cream at large scale in industry?
- (c) What do you mean by chocolate tempering making process? Explain various chocolate desserts?
- (d) Explain industrial production of 2kg fruit cake?
- (e) Explain the chemical properties and changes in sugar at various stages of cooking process?
- (f) What is icing? Illustrate the functions of icing?
- (g) Classify bakery fats? Illustrate the different fats in detail. Which fat is suitable for bread role? Explain.

—x—