

- (d) Define standard recipe. Also Explain the roles of standard recipe in costing.
- (e) Define cheese. Explain the process of making of cheese.
- (f) Explain the different types of cream with their percentage of fat.

Printed Pages : 4



HM201

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

PAPER ID : 174208

Roll No.

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BHMCT
(SEM. II) THEORY EXAM. 2014-15
FOOD PRODUCTION AND PATISSERIE-II

Time : 2 Hours]

[Total Marks : 50

Note : Attempt the questions from each section as indicated.

SECTION - A

Q1. Attempt any *ten* questions:

1x10=10

- (a) Discuss any three roles of yeast in bread roll.

- (b) Explain any two roles of shortening in bakery.
- (c) Write the name of two Italian cheeses.
- (d) Write the composition of milk.
- (e) Write the percentage of fat in whipping cream.
- (f) Write the two functions of flavoring agent.
- (g) Name the five uses of egg.
- (h) Define standard recipe.
- (i) Define menu.
- (j) Define resting the dough.
- (k) Define fermentation.

SECTION - B

Q2. Attempt any *five* question of the following: 3x5=15

- (a) Write a short note on salt.

- (b) Write the importance of sugar in bakery.
- (c) Illustrate the process of curd.
- (d) Write the deference between American breakfast and English breakfast.
- (e) Draw the format of recipe writing.
- (f) Write the five names of cheese with their origination.

SECTION - C

Q3. Attempt any *five* questions: 5x5=25

- (a) Illustrate the roles of different ingredients which are used in cake making.
- (b) Define pastry. Differentiate between flakey pastry and puff pastry.
- (c) Illustrate the function of salt and liquids in bakery industry.