

- (d) Explain the industrial production of 2kg batter-type cake.
- (e) Write essays on mousses, pudding and basic custard.
- (f) Explain the chemical properties and changes in sugar at various stages of cooking process.
- (g) Classify bakery fats. Illustrate the different fats in detail.
Which fat is suitable for bread role?
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Printed Pages : 4



HMCT401

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

PAPER ID : 175401

Roll No.

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BHMCT
(SEM. IV) THEORY EXAM. 2014-15
BAKERY AND CONFECTIONERY

Time : 2 Hours]

[Total Marks : 50

Note : Attempt the questions from each section as indicated.

SECTION - A

Q1. Define the following terms (any *ten*) : 1x10=10

- (a) Chocolate tempering
- (b) Meringue

- (c) Knock back
- (d) Fermentation
- (e) Puddings
- (f) Five-bakery equipments
- (g) Surfactant
- (h) Confectionery
- (i) Mousses
- (j) Sponge cake
- (k) Damerara

SECTION - B

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

- (a) What is the caremalization of sugar?
- (b) Write a short note on the commercial flour milling process.

- (c) Draw the layout of bakery kitchen.
- (d) Write down the difference between cream and puddings.
- (e) List at least ten flavoring agents used in bakery and confectionery.
- (f) Write down the difference between foam-type and pond type of cake?

SECTION - C

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

- (a) Why do we need caramelization in bakery industry? Write its role in confectionery.
- (b) Explain the process of making ice cream at large scale in industry.
- (c) What do you mean by flour constituents? Explain the various flours used in bakery industry.