

- (d) Explain the different roles of the following – milk, curd and egg.
- (e) Illustrate the different types of cake fault with their remedies.
- (f) Write the recipe of Genoie sponge cake quantity of 500gms.

Printed Pages : 4



NBHM201

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

PAPER ID : 174219

Roll No.

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

Time : 2 Hours]

[Total Marks : 50

**Note :** Attempt the questions from each section as indicated.

**SECTION - A**

**Q1.** Attempt any *ten* questions of the following: 1x10=10

- (a) Give the name of the raising agents used in Danish paste.

- (b) Name the two animal fats used in bakery products.
- (c) English breakfast consists of.....
- (d) Yeast produces..... gas.
- (e) Give the name of the two bulb fruits.
- (f) Write the two functions of flavoring agent.
- (g) Discuss the five uses of egg.
- (h) Define the term 'standard recipe'.
- (i) Define the term 'menu'.
- (j) Define the term 'resting the dough'.
- (k) Define fermentation.

**SECTION - B**

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

- (a) Write a short note on salt with its importance.

- (b) Write the importance of sugar in bakery.
- (c) Illustrate the process of curd.
- (d) 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 of the following:      5x5=25

- (a) Explain the different types of bread - making method.
- (b) Why do we plan menu? Explain the different factors which affect menu planning.
- (c) Explain the different types of milk with their percentage of fat in chart form.