

- (e) Classify desserts. Illustrate the different desserts made in bakery and confectionery. Explain any five.
- (f) Explain the different functions of them of ingredient used in bakery and confectionery.
- (g) Write an essay on the development of bakery and confectionery industry in India. How is it differ from Indian halwai shop?
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Printed Pages : 4



NBHM401

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

PAPER ID : 174401

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

- (a) Give the baking temperature of flaky pastry.
- (b) Give the name of two products made of Danish pastry.

- (c) Give the two uses of enzymes used in bakery.
- (d) Give the two differences between bakery and confectionery.
- (e) Give the name of the two dessert sauces.
- (f) Give the name of the two types of ovens.
- (g) What is pond-type cake?
- (h) What is chocolate tempering?
- (i) Name any two flavoring agents used in bakery.
- (j) What is margarine?
- (k) What is lard?

### SECTION - B

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

- (a) Draw the layout of bakery.
- (b) Write a short note on tempering of chocolate.

- (c) Write down the difference between sorbets and bombes.
- (d) Write a short note on surfactants.
- (e) Write the standard recipe of basic custard.
- (f) Explain about the different flours constituents.

### SECTION - C

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

- (a) Explain the different roles of flavours used in bakery and confectionery. Which flavour is most commonly used?
- (b) Classify the different bakery fats. Explain the roles of fats. Which fat is suitable for bread rolls and why? Explain.
- (c) Explain the different types of meringue. Write the recipe of Italian meringue.
- (d) What is emulsifier? How do they help in bakery, and what new developments are there in emulsifiers to help us to improve bakery products?