

QP Code: D 123468		Total Pages: 1	Name:
		Register No.	
SECOND SEMESTER (CUFYUGP) DEGREE EXAMINATION, APRIL 2025			
HOTEL MANAGEMENT AND CULINARY ARTS			
BSA2VN102 - Pastry and Baking			
2024 Admission onwards			
Maximum Time :2 Hours			Maximum Marks :70
Section A			
All Questions can be answered. Each Question carries 3 marks (Ceiling : 24 Marks)			
1	Define baking and explain its importance in the culinary world.		
2	Explain the role of gluten in baking.		
3	Why is it important to preheat an oven before baking?		
4	What is the significance of proper cooling in baked goods?		
5	Differentiate between a convection oven and a deck oven.		
6	Explain the role of saturated and unsaturated fats in human health		
7	Describe the role of the endosperm in wheat.		
8	What is " folding ", and why is it important in making delicate baked goods?		
9	What does " glazing " mean in pastry, and give two examples of glazes?		
10	Define " piping " and name two bakery products where piping is used.		
Section B			
All Questions can be answered. Each Question carries 6 marks (Ceiling : 36 Marks)			
11	Describe the differences between baking soda and baking powder. How do they function in baked goods?		
12	Explain the classification of flour based on protein content. Provide examples of different types of flour used in baking.		
13	Differentiate between fats and oils based on their physical and chemical properties.		
14	Differentiate between measuring tools and mixing tools in pastry making. Provide two examples of each and explain their functions.		
15	Describe how different shaping and scoring techniques affect the final appearance and texture of bread.		
16	Describe the importance of temperature control in pastry preparation and its impact on texture.		
17	Explain the role of flour in bakery products and how cooking affects its properties.		
18	Define shortening and explain its role in baking.		
Section C			
Answer any ONE .Each Question carries 10 marks (1x10=10 Marks)			
19	“Puff pastry is the most versatile pastry type.” Discuss this statement with examples, supporting or refuting the claim with proper justification.		
20	Explain the importance of accurate measurements and mixing techniques in baking and its impact on overall quality of baked goods?		