

C 3543

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Name.....

Reg. No.....

FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION, APRIL 2021

Hotel Management and Culinary Arts

BHC 4B 06—BAKERY AND CONFECTIONARY

Time : Two Hours

Maximum : 80 Marks

Section A

*Answer at least **eight** questions.*

Each question carries 2 marks.

All questions can be attended.

Overall Ceiling 16.

1. Write any *two* Basic Equipments used in Bakery and Confectionery.
2. Name any *two* types of Bread.
3. Define Genoese method.
4. Give any *two* examples of Fat.
5. Define Cherry Sauce.
6. What is Wooden Spatula ?
7. What do you mean by Sponge ?
8. Define Oven.
9. Write any *two* sauces used in Confectionery.
10. Define Bread Fault.
11. What is Leavening Agent ?
12. Define Dough.

(8 × 2 = 16 marks)

Turn over

Section B (Short Essays)

Answer at least four questions.

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 24.

13. Draw the Layout of Bakery.
14. What are the Principles of Bread Preparations.
15. Name any *four* tools used in Icing.
16. Explain preparation of Biscuits.
17. Write a short note on Crystalline Confectionery.

(4 × 6 = 24 marks)

Section C (Long Essays)

Answer any two questions.

Each question carries 10 marks.

18. Elaborate the characteristics of Chemicals and Leavening Agents.
19. Give a short note on the following :
 - i) Flaky Paste ; ii) Puff Paste ; and iii) Choux Paste.
20. Point out the characteristics of Good Breads and give a detailed note on Bread properties.
21. List some of the Confectionery terms and elaborate them.

(2 × 10 = 20 marks)