

175619

C 21535

(Pages : 2)

Name.....

Reg. No.....

FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2022

Hotel Management and Culinary Arts

BHC 4B 06—BAKERY AND CONFECTIONARY

(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

Section A

Answer at least eight questions.

Each question carries 2 marks.

All questions can be attended.

Overall Ceiling 16.

1. Define Baker.
2. Write any *two* stages in Bread Making.
3. Define Yeast.
4. What do you understand about Pastry ?
5. Give any *two* examples of Fat.
6. Write any *two* major duties of Baker and Confectioner.
7. Define Flour.
8. What is Cake ?
9. Define Chocolate
10. Brioche means.
11. What is Shahitukda ?
12. What is Italian Meringue ?

(8 × 2 = 16 marks)

Turn over

175619

Section B

Answer at least four questions.

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 24.

13. Write the aims and objectives of Baking Food.
14. What are the methods involved in Bread Making ?
15. Enumerate the role of Yeast in the fermentation of Dough.
16. How to make Flaky Paste.
17. Brief an elementary knowledge of Sauce.

(4 × 6 = 24 marks)

Section C

Answer any two question.

Each question carries 10 marks.

18. Give an introduction to the Confectionary Work.
19. Elaborate the characteristics of chemicals and Leavening Agents.
20. Elaborate notes on Amorphous and Crystalline Confectionery.
21. Give an introduction to the Study of Confectionery.

(2 × 10 = 20 marks)