

C 41221

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Name.....

Reg. No.....

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2023**

Hotel Mangement and Culinary Arts
BHC 4B 06—BAKERY AND CONFECTIONERY
(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

Section A

*Answer the following questions in not exceeding **one paragraph**.*

Each question carries 2 marks.

(Maximum 20 marks)

1. Baking means.
2. Define - Sponge.
3. What do you mean by “Icing”.
4. Define - Flaky Paste.
5. What do you mean by Crystalline Confectionery ?
6. What is Confectionery ?
7. Define the role of Flour in Cake Making.
8. What is Dough ?
9. Define - Starch.
10. What are Baked Foods ?
11. Define - Shortening.
12. Give any *two* examples of Indian sweets.

Section B

*Answer the following questions in not exceeding 120 words (**Short Essay**).*

Each question carries 5 marks.

(Maximum 20 marks)

13. Write any *four* equipments used in Bakery and Confectionery.
14. Give a short note on the following :
 - (i) Yeast.
 - (ii) Milk.
 - (iii) Fats.

Turn over

15. Write a short note on Rubbing Method of Dough making.
16. What are the raw materials required in Cookies making.
17. Define the following :
 - (i) Truffle Sauce.
 - (ii) Strawberry Puree.

Section C

Answer any two questions in not exceeding 250 words (Long Essay)

Each question carries 10 marks.

(Maximum 20 marks)

18. Elaborate note on Duties and Responsibilities of Baker and Confectioner.
19. Explain the faults in the preparation of Cookies and Biscuits.
20. Mention any *five* types of Breads and explain each.
21. Give a brief note on the study of Sugar Boiled Confectionery.