

D 103052

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Name.....

Reg. No.....

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2024**

Hotel Management and Culinary Arts
BHC 4B 06—BAKERY AND CONFECTIONARY
(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 Marks : 20)

1. What is the primary function of a dough mixer in a bakery ?
2. Name two types of ovens commonly used in baking.
3. What is Tablage ?
4. What is Chantilly ?
5. Describe buttercream icing.
6. How does fat contribute to the texture of pastries ?
7. What is the purpose of egg wash in choux pastry ?
8. What is the role of flour in cake making ?
9. Why is chilling the dough important in cookie making ?
10. What is the role of a pastry chef in a bakery ?
11. Explain the importance of fermentation in bread making.
12. Define Leavening agents.

Turn over

Section B (Short Essay)

Answer the following questions in not exceeding 120 words each.

Each question carries 5 marks.

(Maximum Marks : 20)

13. Evaluate the function of salt in bread making, considering its effects on dough strength, flavour enhancement, and shelf-life extension ?
14. Write short note on Flaky Pastry.
15. Discuss the role of acid in boiled confectionery.
16. Describe the creaming method used in cake making.
17. Describe the function and advantages of using a turntable in cake decorating.

Section C (Long Essay)

*Answer **two** questions in not exceeding 250 words.*

Each question carries 10 marks.

(Maximum Marks : 20)

18. Explain about different types of bread and their properties ?
19. Explain the duties and Responsibilities of a Baker ?
20. Write about different Types of Icing ?
21. Discuss about the role of flour, Sugar, Shortening and egg in confectionary ?