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Name.....

Reg. No.....

**FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2025**

Hotel Management and Culinary Arts

BHC4B06—BAKERY AND CONFECTIONERY

(2019—2023 Admissions)

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 role of a piping bag in confectionery ?
2. Describe the fault known as “tunneling” in bread and suggest remedies to prevent it.
3. What are Mousses ?
4. What is Pastillage ?
5. How does the type of fat used affect the quality of cookies ?
6. What is Docking ?
7. What is the difference between baking powder and baking soda ?
8. Why is it important to use room temperature ingredients in cake making ?
9. How does effective communication benefit a confectioner with service personnel ?
10. How does a palette knife differ from an offset spatula in cake decorating ?
11. What role does gluten development play in bread preparation ?
12. Define Crystalline confectionery ?

Turn over

Section B

Answer the following questions in not exceeding 120 words [short essay] each.

Each question carries 5 marks.

(Maximum Marks : 20)

13. Write short note on dough Method in bread making.
14. Describe the basic types of ovens used in baking.
15. What are the differences between shortcrust pastry and puff pastry.
16. Write short note on faults in preparation of Cookies.
17. Discuss about Truffle sauce used in confectionery.

Section C

*Answer **two** questions in not exceeding 250 words [Long Essay].*

Each question carries 10 marks.

(Maximum Marks : 20)

18. Compare and contrast three different types of bread, including their ingredients, preparation methods, and properties.
19. Explain the role of yeast in the fermentation of dough ?
20. Explain in detail about Amorphous confectionery ?
21. What are the guidelines for making pastries ?