

S.No. 5567

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(For candidates admitted from 2016–2017 onwards)

B.Sc. DEGREE EXAMINATION, APRIL 2022.

**Part III — Hotel Management and Catering Science —
Major**

BAKERY AND PATISSERIE

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20)

Answer ALL questions.

1. Define the term Baking.
2. What is oven?
3. Mention the different types of sugar.
4. What do you mean by leavening agent?
5. What do you mean by dough?
6. Define – Yeast.
7. What are bread improvers?
8. List the various types of bread.

9. What do you mean by icing?

10. What is gum paste?

SECTION B — (5 × 5 = 25)

Answer ALL questions, choosing either (a) or (b).

11. (a) Describe the traces of baking in ancient times.

Or

(b) Write the different types of baking procedure.

12. (a) Write the characters of egg in baking.

Or

(b) Give short notes on WAF of flour.

13. (a) Mention the different faults that occur while making bread.

Or

(b) What do you mean by pasteurization of milk?

14. (a) Give a brief note low ratio cake.

Or

(b) What is short crust pastry?

15. (a) Differentiate between Fudge and Marshmallow.

Or

(b) Write about casting mould in brief.

SECTION C — (3 × 10 = 30)

Answer any THREE questions.

16. Explain in detail about organization structure of small bakery.

17. Enumerate the composition and different types of flour.

18. Narrate elaborately the different methods of preparing bread dough.

19. Give a detailed account on the faults and remedies in cake making.

20. Explain the procedure in making in Gateau and give any five examples.