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Roll No. _____

No. of Printed Pages : 1



SARDAR PATEL UNIVERSITY
VALLABH VIDYA NAGAR
EXAMINATION NOVEMBER – 2017
 Date: 14/11/2017 (TUESDAY),
 T.Y. B.B.A.(H)(HM) - (V SEMESTER)
 UM05CBBH10
 PATISSERIE

Time: 10.00 AM TO 12.00 PM

TOTAL MARKS: 60

Note: 1. Figures to the right indicate marks of the questions.
 2. Answers should be precise and to the point.

- Q.1. Draw and explain the structure of wheat. [15]
 OR
 Q.1. What do you understand by raising agents? Give examples of any five common raising agents used in bakery. [15]
- Q.2. Explain basic faults while making bread and enlist the equipments used in bread making. [15]
 OR
 Q.2. Explain the steps of bread making in the particular order. [15]
- Q.3 Explain the making of sponge in a sequence. [15]
 OR
 Q.3 Enlist the equipments used in sponge making with a brief description. [15]
- Q.4 Write the short note on the following: A) marzipan; B) Ganache; C) choux paste. 3X5 = [15]
 OR
 Q.4 Explain the methods of making puff pastry. [15]

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 (1)