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SEAT No. _____

No. 01

[1 & A-1]

**SARDAR PATEL UNIVERSITY
VALLABH VIDYA NAGAR**

EXAMINATION PROGRAMME: NOVEMBER-2017

DATE: 28/11/2017 (TUESDAY)

TIME: 10:00AM – 12:00PM

FO.Y. B.B.A.(H)(HM) - (VII SEMESTER)

UM07EBBH04

PATISSERIE - I

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. List at least five by products obtained from the wheat grain with brief descriptions. **[15]**

OR

Q.1. What do you understand by Fats And Oils? Explain the usage of fats and oils in cooking and baking. **[15]**

Q.2. Explain the ingredients 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 Explain the points to be kept in mind while making sponges and cakes. **[15]**

Q.4 Write the steps in making short crust paste and uses of short crust paste. **[15]**

OR

Q.4 Write the steps in making sweet paste and uses of sweet paste. **[15]**

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