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[A-52]
No. of Printed Pages:1
    SARDAR PATEL UNIVERSITY
    FO.Y. B.B.A. (H) - (VIII SEMESTER)
    TUESDAY, 28-04-2015
02:30PM TO 04:30PM
UM08EBBH04
PATISSERIE - II
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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. Explain the preparation of Puff pastry: ..... [15]
OR
Q.1. Explain the preparation of Danish pastry and croissant. ..... [15]
Q.2. Describe the basic composition of any cake. ..... [15]
OR

[15]

[15]

[15]   pastries.   pastries.   pastries.

OR

OR

Q.3. Describe the harvesting of cocoa bean and its processing before its

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Q.3. Describe the harvesting of cocoa bean and its processing before its .....  ..... [15] .....  ..... [15] .....  ..... [15]  transportation to the chocolate factory.  transportation to the chocolate factory.  transportation to the chocolate factory.
Q.3. Name and explain any five chocolate garnishes used in culinary world.
Q.3. Name and explain any five chocolate garnishes used in culinary world.
Q.3. Name and explain any five chocolate garnishes used in culinary world. ..... [15] ..... [15] ..... [15]
Q.4. What are cookies? Explain any 10 types of cookies.
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Q.4. What are cookies? Explain any 10 types of cookies. ..... [15] ..... [15] ..... [15]
Q.4. Describe common faults in cookie preparation.
Q.4. Describe common faults in cookie preparation.
Q.4. Describe common faults in cookie preparation. ..... [15] ..... [15] ..... [15]
Q.2. Briefly describe few garnishes that are used for decorating cakes and
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