

(A-15)

SARDAR PATEL UNIVERSITY
FO.Y. B.B.A.(H) (HM) - (VIII SEMESTER)
THURSDAY, 21-04-2016
2:30PM TO 04:30PM
UM08EBBH04
PATISSERIE - II

50-2

NO OF PAGES - 01

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. Define laminated pastries. What are the stages that a puff goes through when it is baked in oven? [15]
- OR
- Q.1. Explain the steps involved in making Danish pastry and croissant. [15]
- Q.2. Explain a sponge and describe at least three types of sponges used for making cakes and pastries. [15]
- OR
- Q.2. Describe five types of bases used for making cakes and pastries. [15]
- Q.3. Explain the steps involved in Chocolate production. [15]
- OR
- Q.3. Write short notes on the following (any three): methods of tempering chocolate, cooling chocolate, chocolate garnishes, tools and equipment used in chocolate work. [5X3=15]
- Q.4. Explain about some common faults in making cookies with their causes. [15]
- OR
- Q.4. Explain the following Culinary term (any Five): Baking blind, Dock, Gluten, Tiramisu, fondant, Gingerbread cookies, Spekulaas. [2X5=15]

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