

SEAT No. \_\_\_\_\_

[A-22]

**SARDAR PATEL UNIVERSITY**  
**EXAMINATION PROGRAMME - APRIL 2017**  
**FO.Y. B.B.A. (H)(HM)(4 years) - (VIII SEMESTER)**  
**Wednesday, 19-04-2017**  
**2:00PM TO 4:00PM**  
**UM08EBBH04**  
**PATISSERIE - II**

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. Name and explain any five most common preparations of puff pastry products. [15]
- OR**
- Q.1. Name and explain any five products made from phyllo pastry. [15]
- Q.2. Describe the various components of a cake. [15]
- OR**
- Q.2. Explain any 5 types of bases used for making cakes and pastries. [15]
- Q.3. Explain the types of chocolates and name at least two brand names of each. [15]
- OR**
- Q.3. Describe any 10 tools/equipments for doing chocolate work. [15]
- Q.4. Explain any 3 types of cookies with examples. [15]
- OR**
- Q.4. Explain about the common faults in making cookies. [15]

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