PAPER ID-310924

Roll No:

BHMCT
(SEM V) THEORY EXAMINATION 2023-24
FOOD PRODUCTION & PATISSERIE-IV

TIME: 3 HRS   **M.MARKS: 70**

Note: 1. Attempt all Sections. If require any missing data; then choose suitably.

SECTION A

1.   Attempt *all* questions in brief.   **2 x 7 = 14**

a.	What do you mean by Strong Flour?
b.	What are Icing?
c.	What is Yeast?
d.	What is Gluten?
e.	What is Bakery & Confectionery?
f.	What do you mean by Bakery fats?
g.	Name two Natural flavoring agents?

SECTION B

2.   Attempt any *three* of the following: **7 x 3 = 21**

a.	Equipments & tools are must for a Bakery Kitchens. Enlist the names of atleast ten Bakery equipments & briefly explain them.
b.	What are Bakery fats? Explain the various bakery fats readily used in baking process.
c.	What are the Sorbets? Briefly explain them.
d.	What is Bread Fault? How do they occur? Explain atleast five different bread faults in detail.
e.	What do you mean by dessert Sauces? Explain three types of dessert Sauces.

SECTION C

3.   Attempt any *one* part of the following: **7 x 1 = 7**

(a)	What is Custard? Write down the recipe of Basic Custard.
(b)	What is chocolate tempering? Explain atleast three dessert sauces in detail.

4.   Attempt any *one* part of the following: **7 x 1 = 7**

(a)	What do you mean by paste? Explain the various types of pastes used in Bakery.
(b)	What is Soufflé? Write down the recipe of Orange Soufflé.

5.   Attempt any *one* part of the following: **7 x 1 = 7**

(a)	What do you mean by Bread? Explain atleast ten types of Indian breads.
(b)	What is Bread making? Explain the different Bread making methods in detail.

6.   Attempt any *one* part of the following: **7 x 1 = 7**

(a)	What is Milling process? Explain in detail about the commercial flour milling process.
(b)	Draw a neat diagram of wheat kernel & discuss the various stages of commercial milling of wheat?

7.   Attempt any *one* part of the following: **7 x 1 = 7**

(a)	What are Emulsifiers? How it is beneficial in Bakery & Confectionery, explain in detail.
(b)	What are Surfactants? How it is beneficial in Bakery & Confectionery, explain in detail.