

2019 III 09

1000

Seat No.

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Time : 2 Hours

BAKERY (C.R.M.)

Subject Code

V	2	7	5
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Total No. of Questions : 5

(Printed Pages : 3)

Maximum Marks : 50

**INSTRUCTIONS :**

- i. Answer each unit on a fresh page.
- ii. All questions are compulsory.
- iii. Write the serial number of the question clearly.
- iv. Answer question 01 of each unit in 01 or 02 words.
- v. Answer question 02 of each unit in about 30 words.
- vi. Answer question 03 of each unit in about 50 words.
- vii. Answer question 04 of each unit in about 100 words.
- viii. Figures to the right indicate full marks.

**UNIT - 1**

- 1.1. Name any two types of acidic ingredients used in the preparation of a pastry. (01)
- 1.2. List any two functions of milk when used in preparing a pastry. (02)
- 1.3. What are the faults to be observed while preparing a short crust pastry. (03)
- 1.4. List any four uses of a "Sweet Dough." (04)

## UNIT - 2

- 2.1. Name the eastern European pastry which is made of hard flour or bread flour, eggs and water. (01)
- 2.2. Why is the entire operation of making puff pastry carried out at a cool temperature. (02)
- 2.3. Explain the following products which are prepared from puff pastry. (03)
- Palmiers.
  - Cheese straws.
- 2.4. Explain the procedure of making "Croissants." (04)

## Unit - 3

- 3.1. Name any two examples of "Sheet Cookies." (01)
- 3.2. Why is it advisable to use more quantity of eggs when preparing "Drop Cookies." (02)
- 3.3. Why do cookies become hard and brittle. (03)
- 3.4. Explain any four precautions to be observed while "Storing the Cookies." (04)

OR

Explain any four precautions to be observed while "Baking the Cookies."

## UNIT - 4

- 4.1. The French gateaux which are prepared by heating nuts and sugar until caramelized are termed as \_\_\_\_\_ . (01)
- 4.2. How is cake checked for doneness. (02)
- 4.3. Explain "Whisking Method" which is used when preparing cakes and sponges. (03)

- 4.4. How are the following Icings prepared. (04)
- a. Royal Icing.
  - b. Marzipan.

OR

- How are the following Cakes prepared.
- a. Swiss Roll.
  - b. Victoria Sponge.

UNIT - 5

- 5.1. Name the gateau which is made with several layers of chocolate Sponge ,sandwiched with whipped cream and cherries. (01)
- 5.2. What is a "Bavarian". (02)
- 5.3. Explain the structure of a ' Souffle'. (03)
- 5.4. Describe the following " International Cakes". (04)
- a. Dutch Truffle.
  - b. Yule Log.