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Time : 2 Hours

CONFECTIONERY

Subject Code

V	2	8	5
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Total No. of Questions : 5 (Printed Pages : 3)

Maximum Marks : 50

- INSTRUCTIONS** :
- (i) Answer Question No. 1 of each unit in 1 or 2 words.
 - (ii) Answer Question No. 2 of each unit in 25 or 30 words.
 - (iii) Answer Question No. 3 of each unit in 40-50 words.
 - (iv) Answer Question No. 4 of each unit in 80-100 words.
 - (v) Answer each question on a fresh page.
 - (vi) Write the number of the question and sub-question clearly.
 - (vii) All questions are compulsory.
 - (viii) Figures to the right indicate full marks.
 - (ix) Draw diagrams wherever specified.

Unit 1

1. (1.1) The pH of a cake batter should be approximately 1
- (1.2) Why are rich cakes baked at a low temperature ? 2
- (1.3) What are the defects in a cake if improper quantity of baking powder is used in the formula ? 3
- (1.4) Write any four points which should be followed while balancing a cake formula ? 4

Or

Write any *four* operational mistakes that can occur while making a cake.

Unit 2

2. (2.1) An example of a stabilizer used in icing is 1
- (2.2) Explain the following cake assembling and decorating tools : 2
- (a) Palette knife
- (b) Turn table.
- (2.3) State and explain the factors affecting the flow of icing. 3
- (2.4) With the help of a neat diagram explain the following patterns : 4
- (a) Rosette
- (b) Bead border
- (c) Leaf
- (d) Shells and shells border.

Unit 3

3. (3.1) An example of sheet cookies is 1
- (3.2) Explain how sugar and leavening agent affect the spread in cookies. 2
- (3.3) Write a short note on rolled coatings. 3
- (3.4) State and explain any *four* methods of making cookies. 4

Unit 4

4. (4.1) A paste made with almond and sugar is called 1
- (4.2) What are the precautions taken while making a pastillage ? 2
- (4.3) Write a short note on dipping and coating chocolate. 3
- (4.4) (i) State and explain any *four* types of chocolate and cocoa products. 4

Or

- (ii) Briefly explain the following chocolate decorations :
- (a) Chocolate cutouts
- (b) Piping chocolate
- (c) Modelling chocolate
- (d) Spraying chocolate.

Unit 5

5. (5.1) A popular Italian dessert which means cooked cream is 1
- (5.2) Write any *two* points to be considered while baking custards. 2
- (5.3) State and explain the elements of a standard soufflé. 3
- (5.4) Briefly explain the following coupés : 4
- (a) Coupé black forest
- (b) Coupé Edna May
- (c) Coupé orientale
- (d) Peach Melba.