

Roll No. ....

**3<sup>rd</sup> Semester, Examination-2013-14**

**MHM-11 (Master in Hotel Management)**

***MHM-303***

**Bakery and Confectionery**

**Time : 3 Hours**

**Maximum Marks : 30**

**Note : The question paper is divided into three sections A, B and C. Give the answer according to the directions given in each section.**

**Section-A**

**(Long Answer Questions)**

**Note : Answer any two questions. Each question carries 7.5 Marks. (2×7.5=15)**

1. What are the various cake making ingredients? Explain the functions of these ingredients in cake making?
2. What is yeast? Explain various types of yeast and its functions in Food Industry.

3. Explain the manufacturing process of different Breakfast cereals.
4. Name and explain various types of natural sugars with their functions in Bakery & confectionery.

### **Section-B**

#### **(Short Answer type Questions)**

**Note :** Answer any four questions. Each question carries 2.5 Marks. (4×2.5=10)

1. Explain various types of wheat flour.
2. How will you make Bread by "Straight dough method"?
3. What are the Guidelines for making Pastries?
4. Explain the steps in making cookies.
5. Name and briefly explain five types of coloring and five types of flavouring agents used in Bakery & confectionery.
6. What do you mean by "fermentation" and "Proofing" in bread making.
7. Explain the various reasons for cake faults.

8. Name five Breakfast cereal preparations and write the recipe of any one with its accompaniment.

### **Section-C**

#### **Objective type Questions (Compulsory)**

**Note : Answer all questions. Each question carries 0.5 Mark.**

(10×0.5 = 5)

#### **Fill in the Blanks.**

1. Common raising agent used in Bread is called.....
2. Wheat flour used in cakes have less percentage of.....in it.
3. Sugar is commonly produced in India by.....
4. Durum is a type of.....
5. Type of Sugar in fine powder form is called.....
6. Major constituent in wheat is.....
7. Function of leavening agent is to.....the valume of the product.

8. Yeast cells.....at very high temperature.
9. Vanilla is used as.....
10. Common shortening agent used in Bakery products is.....