



AJEENKYA

D Y PATIL UNIVERSITY

End Term Examination (Dec 2018)

School: Hotel Management

Program: Bachelor of Science in Culinary Arts

Course: Advance Bakery & confectionary Arts-II

Course Code: CUL204

Semester: SEM III

Max Marks: 50

Duration (Min): 120

Note: 1. Figures to the right indicates full marks.

Q.1: Answer the following:

10 MARKS

- 1) Name any 2 types of chocolate.
- 2) Name any 2 famous brands of chocolate.
- 3) Name any 2 garnishes used in chocolate making.
- 4) List down 2 uses of chocolate
- 5) Name any 2 raising agents used for cake making.
- 6) Name countries produce finest chocolate (any 2)
- 7) Name any 2 chocolate desserts
- 8) Name any 2 types of cake
- 9) Name any 2 famous International breads.
- 10) Name any 2 famous pastry shop in pune.
- 11) What is ganache?
- 12) What is proofing?

Q.2: Answer the following (Solve any 2)

10 MARKS

- 1) Explain different types of icings used in bakery & confectionary
- 2) Explain Process of cake making.
- 3) List down various faults & its remedy in Cake making.

Q.3: Answer the following (Solve any 2)

10 MARKS

- 1) Explain what process of chocolate harvesting?
- 2) Explain- equipment's used in chocolate making.
- 3) Explain –Flour Pastries in detail.

Q.4: Write recipe for any 1 products with ingredients

10 MARKS

- 1) Bread
- 2) Lavash
- 3) Focaccia

Q.5: List down equipment's used in bakery and explain any 2 in detail

10 MARKS