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Total No. of Pages : 02

Total No. of Questions : 18

MHMCT (Sem.-3)
BAKERY MANAGEMENT
Subject Code : MHM-406A-18
M.Code : 77969

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

Define the term :

1. Praline
2. Caramelization
3. Sundae
4. Yeast
5. Dextrin
6. Bread roll
7. Thin Crust
8. Puddings
9. Clarified Butter
10. Fermentation

SECTION-B

11. Explain preparation of Mousse & Soufflés’.
12. What is Filtration & Concentration of Yeast?
13. Write a short note on Sponge & its Types.
14. What are the applications of white chocolate?
15. Explain Stages of Sugar cooking.

SECTION-C

16. Explain types of bread preparation in detail.
17. Write a short note on history & sources of Chocolate.
18. Explain Yeast Production & Types of Yeast Preparation.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.