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Total No. of Pages: 02

Total No. of Questions: 09

Master of Hotel Management & Catering Technology (Sem. – 4)

BAKERY MANAGEMENT

Subject Code: MHM406A-18

M Code: 77969

Date of Examination : 24-12-2022

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

1. Define the term:
 - a) Soufflé
 - b) Jujube
 - c) Praline
 - d) Mousse
 - e) Dextrin
 - f) Fermentation
 - g) Sponge
 - h) Dough
 - i) Yeast
 - j) Tempering

SECTION-B

2. Explain preparation of custards & puddings.
3. What are the Bread Faults and Remedies?
4. Explain pastry & its types.

5. What are the applications of Cocoa Butter?
6. Explain Stages of Sugar cooking.

SECTION-C

7. Explain types of bread preparation in detail.
8. What is the role of sugar in bakery & confectionary?
9. Write a note on Ice cream preparation & its types.

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