



2018 III 14

1000

Seat No. :

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Time : 2 Hours

BAKERY (C.R.M.) (New Pattern)

Subject Code

V	2	7	5
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Total No. of Questions : 5

(Printed Pages : 2)

Maximum Marks : 50

- INSTRUCTIONS:**
- 1) Answer question 1 of **each** Unit in 1 or 2 words.
 - 2) Answer question 2 of **each** Unit in 25 to 30 words.
 - 3) Answer question 3 of **each** Unit in 40 to 50 words.
 - 4) Answer question 4 of **each** Unit in 82 to 100 words.
 - 5) Answer **each** Unit on a fresh page.
 - 6) Write number of questions and sub questions **clearly**.
 - 7) **All** questions are **compulsory**.
 - 8) Figures to the **right** indicate **full** marks.

UNIT – 1

- 1.1. Name any two liquid forms of sugar used in the production of pastry. [1]
- 1.2. List any two uses of choux pastry. [2]
- 1.3. Explain the two methods of mixing butter and flour when preparing a sweet dough pastry. [3]
- 1.4. Explain any four faults observed while preparing short crust pastry. [4]

UNIT – 2

- 2.1. Name any two products made from puff pastry. [1]
- 2.2. Why is relaxation of the dough in between the two sheeting operations important when preparing a puff pastry ? [2]
- 2.3. How are 'croissants' prepared ? [3]
- 2.4. Explain any four faults which are observed while preparing a laminated pastry. [4]



UNIT – 3

- 3.1. The cookies which are prepared by piping through a piping bag are termed as _____ [1]
- 3.2. What is the role of 'milk solids' and 'chemical leaveners' in production of cookies ? [2]
- 3.3. Explain any three reasons why cookies stick to the pan after baking. [3]
- 3.4. Explain any four precautions to be followed while cooling the cookies. [4]

OR

- 3.4. Explain any four precautions to be followed while panning the cookies. [4]

UNIT – 4

- 4.1. Name the paste which is made by using ground almonds and sugar mixed in varying proportions. [1]
- 4.2. What is a 'fudge' ? [2]
- 4.3. List any three points to be considered while making sponges and cakes. [3]
- 4.4. How are the following icings prepared ? [4]
- a) Butter icing
- b) Royal icing.

OR

- 4.4. How are the following cakes prepared ? [4]
- a) Chiffon cake
- b) Swiss Roll.

UNIT – 5

- 5.1. Name the dessert made with one or more scoops of different flavoured ice-cream which is accompanied by a sauce. [1]
- 5.2. What is a 'cream cake' ? [2]
- 5.3. Describe the following international cakes : [3]
- a) Walnut Brownie
- b) Christmas fruit cake.
- 5.4. Explain the structure of a Souffle. [4]