

**Subject Code: AEC 102**

**Roll No. \_\_\_\_\_**

**Odd SEMESTER EXAMINATION, 2022-23  
BHMCT- 1<sup>st</sup> Sem. 1<sup>st</sup> year.  
Subject Name- Introduction to bakery**

**Time- 3 hrs.**

**Max. Marks- 50**

**Note- Attempt all question. All Questions carry equal marks. In case of any ambiguity or missing data, the same may be assumed and state the assumption made in the answer.**

**Ques. 1 Answer any Two Questions of the following.**

**2x5=10**

- a) Explain the importance of sugar in bakery and confectionary with example? What are various types of sweetening agents?
- b) Discuss the stages of sugar boiling with its use.
- c) Write recipe of any one of the following.
  - i) Ju-jubes
  - ii) Butter Toffee

**Ques. 2 Answer any Two Questions of the following.**

**2x5=10**

- a) What are the steps involved in manufacturing process of chocolate?
- b) Name and explain types of chocolate.
- c) How tempering of chocolate is done. What are the points to be kept in mind while tempering chocolates?

**Ques. 3 Answer any Two Questions of the following.**

**2x5=10**

- a) Define Ice cream. Name its components and discuss their contribution to Ice cream.
- b) Explain domestic and Industrial manufacturing process of Ice cream.
- c) Write the difference between the following:-
  - i) Mousse and soufflé.
  - ii) Parfait and Bombe.

**Ques. 4 Answer any Two Questions of the following.**

**2x5=10**

- a) Discuss ingredients and steps involved in bread preparation.
- b) Explain various methods of making bread.
- c) Discuss bread faults and their remedies.

**Ques. 5 Answer any Two Questions of the following.**

**2x5=10**

- a) Write the recipe for choux and puff pastry.
- b) What are the various methods of making cookies?
- c) Discuss cake faults.