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[A-52]

No. of Printed Pages: 1

SARDAR PATEL UNIVERSITY
FO.Y. B.B.A. (H) - (VIII SEMESTER)
TUESDAY, 28-04-2015
02:30PM TO 04:30PM
UM08EBBH04
PATISSERIE - II

TOTAL MARKS: 60

Note: 1. Figures to the right indicate marks of the questions.
2. Answers should be precise and to the point.

- Q.1. Explain the preparation of Puff pastry. [15]
OR
- Q.1. Explain the preparation of Danish pastry and croissant. [15]
- Q.2. Describe the basic composition of any cake. [15]
OR
- Q.2. Briefly describe few garnishes that are used for decorating cakes and pastries. [15]
- Q.3. Describe the harvesting of cocoa bean and its processing before its transportation to the chocolate factory. [15]
OR
- Q.3. Name and explain any five chocolate garnishes used in culinary world. [15]
- Q.4. What are cookies? Explain any 10 types of cookies. [15]
OR
- Q.4. Describe common faults in cookie preparation. [15]
