

56-2

(A-15)

**SARDAR PATEL UNIVERSITY**  
**FO.Y. B.B.A.(H) (HM) - (VIII SEMESTER)**  
**THURSDAY, 21-04-2016**  
**2:30PM TO 04:30PM**  
**UM08EBBH04**  
**PATISSERIE - II**

NO OF PAGES - 01
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**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. Define laminated pastries. What are the stages that a puff goes through when it is baked in oven? **[15]**
- OR**
- Q.1. Explain the steps involved in making Danish pastry and croissant. **[15]**
- Q.2. Explain a sponge and describe at least three types of sponges used for making cakes and pastries. **[15]**
- OR**
- Q.2. Describe five types of bases used for making cakes and pastries. **[15]**
- Q.3. Explain the steps involved in Chocolate production. **[15]**
- OR**
- Q.3. Write short notes on the following (any three): **methods of tempering chocolate, cooling chocolate, chocolate garnishes, tools and equipment used in chocolate work.** **[5X3=15]**
- Q.4. Explain about some common faults in making cookies with their causes. **[15]**
- OR**
- Q.4. Explain the following Culinary term (any Five): **Baking blind, Dock, Gluten, Tiramisu, fondant, Gingerbread cookies, Spekulaas.** **[2X5=15]**

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