

[38/A-28]

SARDAR PATEL UNIVERSITY  
EXAMINATION PROGRAMME – MARCH/APRIL- 2018  
FO.Y. B.B.A. (H) (HM) - (VIII SEMESTER)  
Friday, 20-04-2018  
02:00PM TO 04:00PM  
UM08EBBH04  
PÂTISSERIE - II

NO OF PAGES - 01

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. Explain the method of preparation of Puff Pastry [15]  
OR  
Q.1. Explain the steps involved in making Danish pastry and croissant. [15]  
Q.2. Explain in detail about the composition of cake. [15]  
OR  
Q.2. Elaborate the types of cakes and their Classification. [15]  
Q.3. Explain the steps involved in Chocolate production in a proper sequence. [15]  
OR  
Q.3. Enlist the types of chocolates and give a brief description of each types. [15]  
Q.4. What is the basic difference between "Cookies and Biscuits"? Explain all types of cookies with examples. [15]  
OR  
Q.4. Explain about some common faults in making cookies with their causes. [15]

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