

(19)

SARDAR PATEL UNIVERSITY
EXAMINATION PROGRAMME – MARCH/APRIL- 2019
FO.Y. B.B.A. (H) (HM) - (VIII SEMESTER)
Wednesday 16-04-2019
02:00PM TO 04:00PM
UM08EBBH04
PATISSERIE - 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. Explain the steps involved in making Puff pastry. [15]
- OR
- Q.1. Explain the steps involved in making Danish pastry and croissant. [15]
- Q.2. Explain in details about the classical cakes and pastries with a brief description of each with examples. [15]
- OR
- Q.2. Explain the types of cakes and their Classification. [15]
- Q.3. Describe the historical background of chocolate and also explain the chocolate production. [15]
- OR
- Q.3. Explain about the tools and equipments used in chocolate production and service operations. [15]
- Q.4. Explain all types and uses of cookies with examples. [15]
- OR
- Q.4. Explain about some common faults in making cookies with their causes. [15]

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