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EXAMINATION OCTOBER/NOVEMBER – 2018**Date: 27/10/2018 (SATURDAY)****T.Y. B.B.A.(H)(HM) - (V SEMESTER)****UM05CBBH10****PATISSERIE****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. Describe in detail all the types of flours. [15]
OR
- Q.1. Explain the usage of fats and oils in cooking and baking. [15]
- Q.2. Explain basic faults while making bread and enlist the equipments used in bread making. [15]
OR
- Q.2. Explain the principles behind bread making. [15]
- Q.3 Explain the principles behind making of sponge. [15]
OR
- Q.3 Enlist the equipments used in sponge making with a brief description. [15]
- Q.4 Write in detail about the pastes, creams, filling and sauces [15]
OR
- Q.4 Write in detail about laminated pastries. [15]

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