

[A-1] Seat No.: _____

No. of Printed Pages : 1

SARDAR PATEL UNIVERSITY
BBA (HON) HM SEMESTER-VII

Day- Monday
Session: Morning
Subject/course Code: UM07EBBH04
Subject/course Title: PÂTISSERIE - I
TOTAL MARKS: 60

DATE: 05/12/2016
TIME- 10:00 AM TO 12:00 PM

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

- Q.1. (A) Explain about heavy and small equipment in Bakery & Confectionery department. [08]
(B) Write a brief note on different varieties of milk. [07]
OR
- Q.1. (A) Explain about types of pastry with example. [08]
(B) Write down the difference between Fats & Oil. [07]
- Q.2. With a help of a flowchart explain steps of making bread. [15]
OR
- Q.2. What are the function of different ingredients used for making bread? [15]
- Q.3. (A) What are the different types of sweeteners used in bakery - Explain [08]
(B) Write a brief note on raising agent and its function. [07]
OR
- Q.3. (A) Explain common faults of bread making and remedies [08]
(B) Name 7 types of international bread with their country of origin. [07]
- Q.4. What are the different methods of pastry making? [15]
OR
- Q.4. Function of different ingredients used for making bread – Explain. [15]
