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Department of Hotel Management & Catering Technology
Roll No...

Even Semester Examination - July 2024

BHM VIII Semester

Subject Code: BHM PE 810 Subject Name: Advanced Bakery & Confectionary

Duration: 3 Hour

Max. Marks -75

Section A - Short Answer

(5X6=30)

Note: Attempt any Six Questions, All questions carry equal marks

- Q1: Write about role of raising agents in baking.
- Q2: Explain about various kinds of Baker's Flours.
- Q3: Discuss about large equipment's used in commercial bakeries.
- Q4: Write down the recipe for marshmallow icing.
- Q5: Define Cookie with its types.
- Q6: Explain Faults in Bread making.
- Q7: Discuss about flavouring agents.
- Q8: What is the process for making Choux pastry?
- Q9: Explain about basic pastries.

Section B-Long Answer

(15X3=45)

Note: Attempt any Three Questions; All questions carry equal marks

- Q1: Discuss in Detail Manufacturing Process of Chocolate.
- Q2: Define and classify Frozen Desserts.
- Q3: Elaborate about any 5 continental Hot Desserts along with method of preparation.
- Q4: Classify Cake making Process with suitable examples.
- Q5: elaborate about various pastes used in Bakery.
- Q6: Explain the following terms:
 - Sifting
 - Autolysis
 - Fondant
 - Pastillage
 - Glutein

