

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2013-2014**

COURSE : 2<sup>nd</sup> Semester of Craftsmanship Certificate Course in  
Food Production & Patisserie  
SUBJECT : Bakery & Patisserie Theory - II  
TIME ALLOWED : 02 Hours MAX. MARKS: 50

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(Marks allotted to each question are given in brackets)

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Q.1. What is Short Crust Pastry? Give the recipe and list **five** products prepared using Short Crust Pastry.

**OR**

List various methods of making Puff Pastry and explain **any one** method in detail. (10)

Q.2. Give types of Icings. Explain role of icings and its uses in pastry. (10)

Q.3. Explain **any two** methods of cake making.

**OR**

Differentiate between Puff Pastry and Short Crust Pastry. (5)

Q.4. Write short notes on **any two**:

- (a) Role of egg in cake making.
- (b) Sugar confectionery products.
- (c) Moistening agents
- (d) Butter icing

(2x 2 ½ =5)

Q.5. Explain the following terms (**any five**):

- (a) Leavening
- (b) Meringue
- (c) Marzipan
- (d) Ganache
- (e) Shortening
- (f) Plasticity
- (g) Aroma

(5x1=5)

Q.6. Give reasons for the following cake faults:

- (a) Crust colour too dark
- (b) Crumbly texture
- (c) Soggy cake
- (d) Sugar spots on top
- (e) Less volume in cake

(5x1=5)

Q.7. Match the following:

- |                   |                        |
|-------------------|------------------------|
| (a) Choux pastry  | (i) Gelatine           |
| (b) Phyllo pastry | (ii) Ammonia-bi-carb   |
| (c) Setting agent | (iii) Chocolate mousse |
| (d) Raising agent | (iv) Éclair            |
| (e) Cold pudding  | (v) Apple strudel      |

(5x1=5)

Q.8. State True or False:

- (a) Strong flour is essential for cake making.
- (b) No mechanical leavening takes place in sugar batter method.
- (c) Croissant is made with laminated yeast dough.
- (d) Fudge is cooked to soft ball stage.
- (e) Chiffon cakes are made with egg whites.

(5x1=5)

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