

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2015-2016

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

(Marks allotted to each question are given in brackets)

Q.1. What is Danish pastry? Give the recipe and list **five** products prepared using Danish pastry.

OR

Define **five** different types of pastry and list **five** products made from any one type.
(10)

Q.2. Explain the different methods of making cakes.

OR

Explain the role of each ingredient used in cake making.
(10)

Q.3. Explain the following terms (**any five**):

- | | |
|------------------|--------------|
| (a) Marzipan | (b) Eclairs |
| (c) Butter icing | (d) Zest |
| (e) Egg wash | (f) Creaming |

(5x1=5)

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

- | | | |
|----------------------|-----------------|--------------|
| (a) Shortening agent | (b) Royal icing | (c) Aeration |
| (d) All-in-process | | |

(2x2 ½ =5)

Q.5. Give reasons for the following cake faults:

- | | |
|-----------------------|-----------------------|
| (a) Too small cakes | (b) Holes and tunnels |
| (c) Poor flavour | (d) Crust too pale |
| (e) Cakes peak on top | |

(5x1=5)

Q.6. Name and describe the types of icing used in confectionery.

OR

Difference between puff pastry and short crust pastry.

(5)

Q.7. Match the following:

- | | |
|-------------------|--------------------|
| (a) Setting agent | (i) Shortening |
| (b) Butter | (ii) Pastry |
| (c) Philo | (iii) Choux pastry |
| (d) Sabayon | (iv) Gelatine |
| (e) Cream puffs | (v) Pudding sauce |

(5x1=5)

Q.8. State True or False:

- (a) Croissant is made with laminated yeast dough.
- (b) Tartlet is a type of flaky pastry.
- (c) Strong flour is used to make cakes.
- (d) Wheat contains 2.5% of germ.
- (e) Mousse is a hot dessert.

(5x1=5)
