

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2014-2015**

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. Explain the major differences between pastries and give atleast **two** uses of each pastry.

**OR**

What are different methods of making puff pastry? List **five** products made from puff pastry and its uses.

(7+3=10)

Q.2. Define different types of icing and discuss creaming method.

**OR**

What are the common faults in short crust pastry and laminated pastry making?

(5+5=10)

Q.3. What is primary leavening/raising agent in cakes made with the foaming method?

(5)

Q.4. Give reasons for the following cake faults (**any two**):

- (a) Swiss roll sponge cracking while rolling
- (b) M-Fault
- (c) Fruits sinking in fruit cake
- (d) X-Fault

(2x2 ½ =5)

Q.5. Write short notes (**any two**):

- (a) Marshmallow
- (b) Fudge icing
- (c) Marzipan
- (d) Butter icing

(2x2 ½ =5)

Q.6. Select the right answer:

- (i) While baking vegetables patties fat runs out because:
  - (a) Too much fat has been added.
  - (b) Fat added is not of the right type.
  - (c) Oven temperature is less.
- (ii) When Khara biscuits are not very short and flaky in texture:
  - (a) Less quantity of fat has been added.
  - (b) Fat used was not cold.
  - (c) Improper rolling has been done.
- (iii) Eclairs shrink in size due to:
  - (a) Insufficient cooling of mixture.
  - (b) Removing too quickly oven.
  - (c) Less number eggs used.
- (iv) Marzipan becomes sticky and difficult to roll because:
  - (a) Less amount of kneading.
  - (b) Over kneading of the mixture.
  - (c) More amount of sugar.
- (v) The paper most suitable for making a piping bag is:
  - (a) Greese proof paper.
  - (b) Hand made paper.
  - (c) Brown paper.

(5x1=5)

Q.7. Fill in the blanks:

- (a) \_\_\_\_\_ a mixing method in which softened fat and sugar are vigorously combined to incorporate air.
- (b) Danish pastry is a type of \_\_\_\_\_ pastry.
- (c) Baklava dessert from the Middle East is made from \_\_\_\_\_ sheets and \_\_\_\_\_.
- (d) The size of yeast is in \_\_\_\_\_ micro diameters.
- (e) The ideal temperature for egg storage is \_\_\_\_\_.

(5x1=5)

Q.8. State True or False:

- (a) Natural sugar present in the flour.
- (b) Vitamin D is found in chocolate.
- (c) Old yeast will be in brown colour.
- (d) 30% is the baking loss percentage for dough during backing.
- (e) Egg wash gives colour to the product.

(5x1=5=)

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