

**B.H.M.C.T. Sem-III (2010 Course) : SUMMER - 2019**

**SUBJECT: FOOD PRODUCTION - III**

Day: **Saturday**  
Date: **20/04/2019**

**S-2019-2460**

Time: **02.00 PM To 04.00 PM**  
Max Marks. **40**

---

**N.B. :**

- 1) All questions are **COMPULSORY**.
  - 2) Figures to the right indicate **FULL** marks.
- 

**Q1.** Answer **ANY TWO** of the following: **(08)**

**A)** Attempt **ANY EIGHT** from the following :

- |                          |                          |
|--------------------------|--------------------------|
| <b>(i)</b> Baked Alaska  | <b>(vi)</b> Fermentation |
| <b>(ii)</b> Phyllo       | <b>(vii)</b> Dredge      |
| <b>(iii)</b> Strudel     | <b>(viii)</b> Petit four |
| <b>(iv)</b> Patent flour | <b>(ix)</b> Flan         |
| <b>(v)</b> Trifle        | <b>(x)</b> Docking       |

**B)** Define gluten. Discuss the development of gluten.

**C)** Explain the uses of following tools in bakery :

- |                          |                           |
|--------------------------|---------------------------|
| <b>(i)</b> Whisk         | <b>(iii)</b> Pastry wheel |
| <b>(ii)</b> Dough cutter | <b>(iv)</b> Baking tin    |

**Q2.** Answer **ANY TWO** of the following: **(08)**

**A)** State any 4 uses of eggs and any 4 uses of salt in baking.

**B)** Explain the types of bread dough.

**C)** Describe the biscuit method of making quick breads.

**Q3.** Answer **ANY TWO** of the following: **(08)**

**A)** Give reasons for the following cake faults :

- (i)** Fruits sink to bottom.
- (ii)** 'M' faults.

**B)** Give standard recipe for Danish pastry using 1 kg of refined flour.

**C)** Discuss the process of making refrigerator cookies.

**Q4.** Answer **ANY TWO** of the following: **(08)**

**A)** List any 4 types of milk products used in baking. Give the functions of milk in baking.

**B)** Give reasons for the following bread faults :

- (i)** Collapsing sides
- (ii)** Pale crust

**C)** Write brief notes on :

- (i)** Pound cake
- (ii)** Chiffon cake

**Q5.** Answer **ANY TWO** of the following: **(08)**

**A)** What is staling? How can we control staling?

**B)** Give 4 uses of each : flaky pastry and short crust pastry.

**C)** Discuss softness and browning in cookies.

\* \* \* \* \*