

B.H.M.C.T. Sem-V (CBCS 2016 Course) : SUMMER - 2019

SUBJECT: - LADER AND BASIC BAKING (THEORY)

Day : **Saturday** Time : **02.00 PM To 04.30 PM**
Date : **20/04/2019** S-2019-2420 Max. Marks : **60**

N.B.

- 1) All questions are **COMPULSORY**.
- 2) Figures to right indicate **FULL** marks.
- 3) Both the sections should be written in **SEPARATE** answer books.

SECTION – I

Q1 Explain the following culinary terms (Any Six) (06)

- a) Qubus b) Moussaka c) Paella d) Truffles
e) Macerate f) Nori g) Navarian h) Meringue

Q2 Attempt the following (Any Three) (12)

- 1 State any eight functions of larder department.
- 2 What is ham? Describe its types giving an example each.
- 3 State and briefly discuss smoking of food.
- 4 List and explain composition of sandwiches.

Q3 Attempt the following (Any Three) (12)

- 1 Classify Hors d'oeuvre giving an example each.
- 2 Explain following classical garnishes:-
a) Concorde b) Crecy c) Printaniere d) Jardiniere
- 3 Categorize sausages, describe ingredients used in sausages.
- 4 Define Aspic and state its uses.

SECTION – II

Q4 Attempt the following. (Any Six) (06)

- 1 State purpose of liaison between larder and other departments.
- 2 What is tinted curing mix, give its percentage.
- 3 Name any two equipment used in larder.
- 4 What are amuse bouche?
- 5 List any two cold Hors d'oeuvres.
- 6 State any two purpose of curing ingredients.
- 7 State any four precautions for sandwich making.
- 8 State purpose of spread in sandwiches

Q5 Attempt the following (Any Three) (12)

- 1 Write short notes on:- a) Mousse b) Chiffons
- 2 State uses of following bakery equipment.
a) Pallet Knife b) Pastry Wheel c) Retarder d) Oven
- 3 State any eight functions of sugar.
- 4 Explain any two types of following bakery ingredient.
a) Milk and Milk Products b) Leavening agents
c) Flour d) Fat

Q6 Attempt the following (Any Three) (12)

- 1 Describe seven stages of bread making.
- 2 Discuss any four factors that help in controlling fermentation of bread.
- 3 a) Define Bakers Percentage with formula
b) What are the causes for softness of cookies?
- 4 Give two causes each for the following cookie faults
a) too brown colour b) too crumbly
c) too dry d) too much spread
- 5 Discuss following bread making methods:-
a) No time b) Salt delay.