

B.H.M.C.T. SEM-III (2010 COURSE) : SUMMER - 2018

SUBJECT: FOOD PRODUCTION- III

Day: **Friday**
Date: **20/04/2018**

S-2018-2145

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.

Q.1 Attempt any **TWO** of the following: **(08)**

- a) Define Baker's Percentage. List the ingredients with their quantities for 8 bread rolls and calculate the baker's percentage.
- b) Briefly describe the Flour Batter method of cake making. State any two advantages.
- c) Give reasons for the following:
 - i) Lime juice added to Flaky pastry.
 - ii) Short crust pastry baked at high temperature
 - iii) Eggs must be added only after cooling flour fat mixture in choux pastry.
 - iv) Laminated pastries must be rested after rolling.

Q.2 Attempt any **TWO** of the following: **(08)**

- a) State any four functions of following ingredients used in cake making:
 - i) Fat
 - ii) Eggs
- b) Define Fermentation. Discuss any four factors controlling fermentation.
- c) Briefly describe and state the use of following bakery equipments:
 - i) Divider & Rounder
 - ii) Retarder
 - iii) Planetary mixer
 - iv) Convection oven

Q.3 Attempt any **TWO** of the following: **(08)**

- a) Describe any four types of flour used in bakery:
- b) Describe the following cookie make up methods.
 - i) Dropped
 - ii) Ice box
- c) Briefly describe and state the use of following bakery tools.
 - i) Rolling pin
 - ii) Whisk
 - iii) Brushes
 - iv) Palette knife

Q.4 Attempt any **TWO** of the following: **(08)**

- a) Describe the steps involved in the baking process.
- b) List and discuss any four factors responsible for softness and spread in cookies.
- c) Discuss the following methods of bread making:
 - i) No time dough
 - ii) Salt delayed

Q.5 Attempt any **TWO** of the following: **(08)**

- a) State any two reasons for the following faults in cake making.
 - i) Crust too dark
 - ii) 'X' fault
 - iii) Open and coarse texture
 - iv) Poor flavour
- b) Explain the following bakery terms (any four)
 - i) Petit four
 - ii) Mincemeat
 - iii) Genoise
 - iv) Meringue
 - v) Macaroons
 - vi) Rich dough
- c) Draw a chart to describe and compare the various types of pastries.

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