

B.H.M.C.T. SEM-III (2010 COURSE) : WINTER - 2017
SUBJECT: FOOD PRODUCTUON- III

Day: Wednesday
Date: 15/11/2017

W-2017-1455

Time: 12.30 PM TO 2.30 PM
Max. Marks: 40

N.B.:

- 1) All questions are **COMPULSORY**.
 - 2) All questions carry **EQUAL** marks.
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Q.1 Attempt Any **TWO** of the following: **[08]**

- a) Write a standardized recipe for choux pastry using 120 g of refined flour.
- b) Describe any two types of fats used in bakery.
- c) Discuss any eight bakery terms:
 - i) Creaming
 - ii) Bakers Percentage
 - iii) Barquette
 - iv) Gluten
 - v) Petit four
 - vi) Crimping
 - vii) Praline
 - viii) Swiss Roll
 - ix) Mocha
 - x) Dredge

Q.2 Attempt Any **TWO** of the following: **[08]**

- a) State any two reasons for the following faults in cake making:
 - i) Cake sinks in the centre
 - ii) Dark crust
 - iii) Poor volume
 - iv) Fruits sink to the base
- b) What is Quick Bread? Describe Muffin methods of mixing quick bread.
- c) Define Staling. How can it be reversed?

Q.3 Attempt Any **TWO** of the following: **[08]**

- a) Briefly discuss the steps in the baking process.
- b) Give any two reasons for the following faults in pastry:
 - i) Danish pastry tears while rolling
 - ii) Uneven volume in puff pastry
 - iii) Short crust pastry is heavy
 - iv) Choux pastry collapses after baking
- c) Describe the following cookie make up methods:
 - i) Rolled
 - ii) Dropped

Q.4 Attempt Any **TWO** of the following: **[08]**

- a) Discuss Flour Batter Method of cake mixing.
- b) Briefly describe and write the use of the following in bakery tools and equipment:
 - i) Retarder
 - ii) Brushes
 - iii) Rolling pin
 - iv) Palette knife
- c) List and state the role of the following ingredients in bread making.
 - i) Salt
 - ii) Yeast

Q.5 Attempt Any **TWO** of the following: **[08]**

- a) Describe the Straight Dough method of bread mixing.
- b) State the factors influencing the following characteristics in cookies :
 - i) Crispness
 - ii) Spread
- c) State any four functions of sugar in bakery.