



QP CODE: 25019395

Reg No : .....

Name : .....

**B.Sc DEGREE (CBCS) ) REGULAR/ IMPROVEMENT/ REAPPEARANCE / MERCY  
CHANCE EXAMINATIONS, FEBRUARY 2025**

**Fourth Semester**

B.Sc Hotel Management and Culinary Arts

**Core Course - CU4CRT17 - BAKERY & CONFECTIONARY-II**

2017 Admission Onwards

93101E2E

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Define the term COCOA.
2. What is the melting temperature for milk chocolate?
3. What is Dark chocolate?
4. Define toppings.
5. Define Sacchrometer.
6. Name one of the important Additives & Preservatives used in Preparation of Icecream.
7. Name two making methods of Meringue.
8. What is soft Meringue?
9. In Pastry section, where meringue is used? For what ?
10. What is cooling rack?
11. Give the duties of Baker.
12. Name two points keep in mind while follow the Bakery hygiene.

(10×2=20)

**Part B**

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. What is the role of flour, fat, liquid in short crust paste?





14. Give any two recipes by using Dark chocolates.
15. How are spices and flavourings added to frozen dessert mixture?
16. Write down the classifications of Frozen desserts.
17. What are the factors affecting the stability of Meringues?
18. What are the methods of cooking of Meringues ?
19. Discuss about selection procedure of Bakery Equipments.
20. Draw the layout for small size of Bakery.
21. How Personal hygiene is essential for Bakery industry?

(6×5=30)

### **Part C**

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. What are the principles involved in the choux pastry?
23. Step by step Manufacturing of Chocolates.
24. Differentiate the Flat icing from Royal Icing.
25. Write down the different ways of making of meringue.

(2×15=30)

