



QP CODE: 25050763



25050763

Reg No :

Name :

MHM DEGREE (CSS) EXAMINATION DECEMBER 2025

First Semester

Master of Hotel Management

Core Courses - TR010104 - BAKERY AND CONFECTIONARY

2019 Admission Onwards

90285FA2

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. Explain:- Bain-Marie, Blind Bake, Fold in, Grease, Ribbon stage, Temper, Zest.
2. Define Microwave oven and Rotary Oven.
3. Explain the importance of personnel hygiene in Bakery and Pastry?
4. Write short note on kneading and proving.
5. Write the ratio of Flour and Salt in the salt dough.
6. Write about how to do the portion control for each dish.
7. How to ensure the quality for each dish?
8. What are the chemical leaveners?
9. Shortly explain about Jam and Jelly.
10. Write any four types of pastries.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Write about the scope, the organisational structure of a bakery.
12. Explain the Units of measurements and terms used in pastry and bakery.
13. Write in detail the characteristics of a good bread and the internal and external faults.
14. What are bread centerpieces? What is salt dough? Write down the recipe of the salt dough.
15. Write in detail about HACCP and what are the food regulation laws?





16. Explain in detail about Fats and Oils.
17. What are the main characteristics of a good cake? And Write cake faults and remedies.
18. Write about the manufacturing procedure of the cocoa.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Explain in detail all the steps and licences required to start a new bakery and confectionery.
20. Explain in detail about different fruits and nuts used in Bakery and confectionery.
21. Write in detail the characteristics of a good cake and the internal and external faults and remedies,
22. Explain in detail about meringue, different types with recipes and uses.

(2×5=10 weightage)

