Q.1. What is Short Crust Pastry? Give the recipe and list five products prepared using Short Crust Pastry.

OR

List various methods of making Puff Pastry and explain any one method in detail. (10)

Q.2. Give types of Icings. Explain role of icings and its uses in pastry. (10)

Q.3. Explain any two methods of cake making.

OR

Differentiate between Puff Pastry and Short Crust Pastry. (5)

Q.4. Write short notes on any two:
(a) Role of egg in cake making.
(b) Sugar confectionery products.
(c) Moistening agents
(d) Butter icing

(2x 2 1/2 =5)

Q.5. Explain the following terms (any five):
(a) Leavening
(b) Meringue
(c) Marzipan
(d) Ganache
(e) Shortening
(f) Plasticity
(g) Aroma

(5x1=5)

Q.6. Give reasons for the following cake faults:
(a) Crust colour too dark
(b) Crumbly texture
(c) Soggy cake
(d) Sugar spots on top
(e) Less volume in cake

(5x1=5)
Q.7. Match the following:
(a) Choux pastry (i) Gelatine
(b) Phyllo pastry (ii) Ammonia-bi-carb
(c) Setting agent (iii) Chocolate mousse
(d) Raising agent (iv) Éclaire
(e) Cold pudding (v) Apple strudel

(5x1=5)

Q.8. State True or False:
(a) Strong flour is essential for cake making.
(b) No mechanical leavening takes place in sugar batter method.
(c) Croissant is made with laminated yeast dough.
(d) Fudge is cooked to soft ball stage.
(e) Chiffon cakes are made with egg whites.

(5x1=5)

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