Q.1. Explain the major differences between pastries and give at least two uses of each pastry.  

OR  
What are different methods of making puff pastry? List five products made from puff pastry and its uses.  

(7+3=10)  

Q.2. Define different types of icing and discuss creaming method.  

OR  
What are the common faults in short crust pastry and laminated pastry making?  

(5+5=10)  

Q.3. What is primary leavening/raising agent in cakes made with the foaming method?  

(5)  

Q.4. Give reasons for the following cake faults (any two):  
(a) Swiss roll sponge cracking while rolling  
(b) M-Fault  
(c) Fruits sinking in fruit cake  
(d) X-Fault  

(2x2 ½ =5)  

Q.5. Write short notes (any two):  
(a) Marshmallow  
(b) Fudge icing  
(c) Marzipan  
(d) Butter icing  

(2x2 ½ =5)
Q.6. Select the right answer:
(i) While baking vegetables patties fat runs out because:
   (a) Too much fat has been added.
   (b) Fat added is not of the right type.
   (c) Oven temperature is less.
(ii) When Khara biscuits are not very short and flaky in texture:
   (a) Less quantity of fat has been added.
   (b) Fat used was not cold.
   (c) Improper rolling has been done.
(iii) Eclairs shrink in size due to:
   (a) Insufficient cooling of mixture.
   (b) Removing too quickly oven.
   (c) Less number eggs used.
(iv) Marzipan becomes sticky and difficult to roll because:
   (a) Less amount of kneading.
   (b) Over kneading of the mixture.
   (c) More amount of sugar.
(v) The paper most suitable for making a piping bag is:
   (a) Grease proof paper.
   (b) Hand made paper.
   (c) Brown paper.

Q.7. Fill in the blanks:
(a) __________ a mixing method in which softened fat and sugar are vigorously combined to incorporate air.
(b) Danish pastry is a type of __________ pastry.
(c) Baklava dessert from the Middle East is made from __________ sheets and __________.
(d) The size of yeast is in __________ micro diameters.
(e) The ideal temperature for egg storage is __________.

Q.8. State True or False:
(a) Natural sugar present in the flour.
(b) Vitamin D is found in chocolate.
(c) Old yeast will be in brown colour.
(d) 30% is the baking loss percentage for dough during backing.
(e) Egg wash gives colour to the product.