Q.1. Give answers in 2-3 lines (any five):
(a) What do you mean by baking?
(b) List the derivatives of choux pastry.
(c) Differentiate between tart and torte.
(d) What do you mean by Icing?
(e) Explain the term Hydrogenation.
(f) Explain the term Oven Spring.

(5x2=10)

Q.2. What are the basic reasons for faults in making the various cakes?
OR
What are the faults that occur while making cookies?

(10)

Q.3. What precaution should be observed while making Puff pastry?
OR
Define frozen desserts. Explain various types of frozen desserts used in confectionery.

(10)

Q.4. Write short notes (any two):
(a) External characteristic of cake.
(b) Leavening agents.
(c) Baking blind.

(2x5=10)

Q.5. Give the recipe of 1 Kg. fruit cake.
OR
Give the recipe for lemon soufflé to serve 10 pax.

(10)
Q.6. What are the “Essential” and “Optional” ingredients used in cake making?  

OR

Define pastry. Explain various types of methods used for pastry making.

(10)

Q.7. What are the different methods used for making cake? Explain.

OR

Classify cookies and biscuits and explain their mixing and make up methods in brief.

(10)

Q.8. Explain various types of icing used in pastry making.

(10)

Q.9. Define the terms:

(a) Zest  
(b) Citron  
(c) Custard  
(d) Éclair  
(e) Lard  
(f) Glucose  
(g) Meringue  
(h) Tarts  
(i) Masking  
(j) Aeration

(10x1=10)

Q.10. Match the following:

(a) Leavening agent  
(b) Sponge cake  
(c) Aroma  
(d) Vol-au-vent  
(e) Bombay khara  
(f) Cracked top  
(g) Yeast  
(h) Double cream  
(i) Single cream  
(j) Meringue

(i) Flaky pastry  
(ii) Fault of bread and cake  
(iii) 18% fat  
(iv) 8% to 12%  
(v) Equal quantity of Egg white and sugar  
(vi) Beating method  
(vii) Baking soda  
(viii) Internal characteristics of bread and cake  
(ix) Puff pastry  
(x) Biological leavening agent

(10x1=10)

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