Q.1. Explain the essential and optional ingredients in cake making.  (10)

Q.2. What is cake icing? Explain the different types of cake icings.  (2+8=10)

Q.3. What is cake balancing? Why it is important in cake making?

OR

Explain the ‘M’ fault in cake making.  (10)

Q.4. Name the types of pastry. Explain any two.

OR

What is pastry? Write the principle of pastry making.  (2+8=10)

Q.5. Write the cake making method and explain any two.  (10)

Q.6. Explain the internal and external characteristics of cakes.

OR

Name five types of puddings and explain each.  (5+5=10)

Q.7. Differentiate between (any two):
   (a) Leavening agents and moistening agents
   (b) Ice creams and bombs
   (c) Ganache and truffle.  (2x5=10)
Q.8. Answer in one or two lines (any five):
(a) Blind baking
(b) Flavours
(c) Bavarois
(d) Millie-feuille
(e) Gateaux
(f) Petit fours

(5x2=10)

Q.9. Give one word answer:
(a) A type of frozen dessert made in dome shape.
(b) The process in which protein become firm when heated.
(c) Flaky, buttery yeast rolled crescent shape pastry.
(d) Cooking chocolate available in blocks and pellets.
(e) Dessert made by folding in fruit puree with whipped cream.
(f) A mixture of fine ground almonds and sugar paste.
(g) Type of cake made with meringue and flour.
(h) Fruit cooked in the sugar syrup.
(i) A vanilla flavoured custard made up of milk, sugar and egg yolk.
(j) A very thin pancake served around the filling.

(10x1=10)

Q.10. State True or False:
(a) Cake collapse has white sugar spots and dark thin crust is ‘X’ fault.
(b) Fruits fall in the batter due to thick batter.
(c) Cake with a flat top is because of too hot oven.
(d) Scientific term for the fats is lipids.
(e) Mould should be filled one third of its height for the cake to rise during baking.

(5x1=5)

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