Q.1. What are the duties and responsibilities of a pastry chef? List five different heavy and light equipment used in patisserie.  

(5+5=10)

Q.2. Draw neat layout of a bakery and confectionery of a 5 star hotel.  

(10)


(2+8=10)

OR

Discuss different popular French breads. Mention special ingredients used for making breads.  

(10)

Q.4. Give short notes (any two):
   (a) Scotch method of lamination  
   (b) Profiterole  
   (c) Marzipan  
   (d) Croquembouche  

(2x5=10)

Q.5. What are the different types of pastries? Explain any two methods of making short crust pastry.  

(3+7=10)

OR


(2+8=10)
Q.6. Explain in detail different types of icing used in bakery.  
   OR
   What are the functions of icing in confectionery? Differentiate between chocolate fudge and American frosting.  
   (10)

   OR
   List five meringue faults with probable reasons and corrective measures. List five popular meringue products with their salient features.  
   (10)

Q.8. Discuss the importance of material control in food production.  
   OR
   Define any two:  
   (a) Yield testing  
   (b) SPS  
   (c) EOQ  
   (d) Purchase  
   (2x5=10)

Q.9. Answer in one or two sentences:  
   (a) Strudel  
   (b) Streusel  
   (c) Angelica  
   (d) Mille-feuille  
   (e) Flying ferment  
   (f) Truffle  
   (g) Rope  
   (h) Lecithin  
   (i) Flying top  
   (j) Maceration  
   (10x1=10)

Q.10. List different types of cookies with examples from each category.  
   OR
   What are different syrups and sauces used in confectionery department? List with at least one use of each.  
   (10)