Seat No.:	Enrolment No.

GUJARAT TECHNOLOGICAL UNIVERSITY BHMCT- SEMESTER- VII • EXAMINATION – SUMMER 2015

Subject Code: 173301			Da	Date:06/05/2015			
Su	ıbjec	t Name: Bakery and Pa	atisserie				
Time: 02.30pm-05.00pm				To	Total Marks: 70		
Ins	tructi						
	2	Attempt all questions.Make suitable assumptionFigures to the right indica		y.			
Q.1	(a)	Draw the layout of the baker	kitchen.			07	
	(b)	Describe the bread making fo	rmula.			07	
Q.2	(a)	Write down the equipment us	e in bakery.			07	
	(b)	List of the reason of common problem in pastry making.				07	
			OR				
	(b)	Give the recipe of puff and pa	astry.			07	
Q.3	(a) How personal hygiene and kitchen hygiene is maintained in cooking.					07	
	(b)	Give the recipe of French brea	ad.			07	
0.2	(2)	Driefly discuss shout types	OR			07	
Q.3	(a) (b)	Briefly discuss about types of yeast use in bakery. Write five dessert name and explain the ingredients which can be prepared in bakery					
Q.4	(a) (b)	Discuss stage of caramel sugar. Write what king of raw material can be used in a believe department?					
	(D)	Write what king of raw material can be used in a bakery department?					
		OR					
Q.4	(a) (b)	(a) Describe the types of icing use in bakery.(b) Give the recipe of black forest cake which is 500gm.				07 07	
	(6)	orve the recipe of smen for	TOSE CUITO WINCH IS S	o ogni		0,	
Q.5	(a)	Definition of glossary words.	1)D	7\D 1	O)EI	07	
		1)Baba 5)Bombe	4)Beating	7)Bombe	2)Fleuron		
	(b)	Draw the structure of yeas	t & explain its use in	n bakery.		07	
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Q.5	(a) (b)	•				07 07	
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