Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

BE - SEMESTER–VII • EXAMINATION – WINTER • 2014

Subject Code: 173301 **Date: 28-11-2014**

Subject Name: Bakery and Patisserie

Time: 10:30 am - 01:00 pm **Total Marks: 70**

Instructions:

1. **Attempt all questions.**
2. **Make suitable assumptions wherever necessary.**
3. **Figures to the right indicate full marks.**

Q.1	**(a)**	Write Five equipments which is used in bakery department	**07**
	(b)	Draw the Layout of the bakery kitchen	**07**
Q.2	**(a)**	Write Five Dessert name and explain the ingredients which can be prepared in a bakery	**07**
	(b)	Write what kind of raw material can be used in a bakery department	**07**
		OR	
	(b)	Write seven name of bakery bread which can be used in breakfast	**07**
Q.3	**(a)**	List down the ingredients used for making a cake. Mention the time and temperature for baking	**07**
	(b)	Explain the ingredients of Tiramisu and making process	**07**
		OR	
Q.3	**(a)**	Write down the hirechary of Bakery Department	**07**
	(b)	Write down the small equipment used in the bakery department	**07**
Q.4	**(a)**	Define Baking .What is Gluten	**07**
	(b)	What is the function of sugar in bread baking	**07**
		OR	
Q.4	**(a)**	What are the different cake making processes?	**07**
	(b)	How do you find the quality of ingredients in making breads?	**07**
Q.5	**(a)**	List of the reason of common problem in pastry making.	**07**
	(b)	Give recipes of puff and pastry.	**07**
		OR	
Q.5	**(a)**	What are the different temperatures used in oven for baking?	**07**
	(b)	How personal hygiene and kitchen hygiene is maintained in cooking?	**07**

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