



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. International Hospitality Management

Type: Semester End Assessment (SEA)

Date: 18/01/2023

Batch and Term: 2020-2023, Term: 2

Total points 50 = Total Marks: 18

Duration: 2 Hours

Course Name: Baking and Pastry Art

Course Code: IHCH105

Instructor: Ryan Furtado

This paper contains 05 pages in addition to the cover page

Full Name of the Student: _____

Permanent Registration Number: _____ Class: _____

Marks Obtained: _____ Faculty Signature: _____ Invigilator Signature: _____

Main Answer sheet	Number of Supplements	Total number of Answer sheets
01		

- Carefully read each question at the outset of the paper. All queries must be addressed to the faculty within the first 10 minutes of the examination.
- Students are expected to maintain complete silence in the examination hall and avoid interacting or communicating with their peers.
- Students will carry only their essential Books, notes, pens, pencils, calculators and scales into the examination hall.
- Bags, eatables, drinks, etc. will not be allowed inside the hall with the exception of a bottle of water.
- Cell phones and beeping watches are prohibited in the examination hall. The usage of electronic data banks is prohibited.
- Students will answer the examination with only blue/ black ball point pens unless informed differently by faculty. Avoid usage of green or red ink pens on the answer sheet.
- Dictionaries will not be allowed into examination hall unless informed differently by faculty.
- Students will not be permitted to exit the examination hall 30 minutes prior to end time of an examination. A student leaving the room will have to return his/her paper to the faculty and the paper will be considered as completed.
- Students may be permitted to take a break under exceptional circumstances only if accompanied by an invigilator.



ATTEMPT ALL THE QUESTIONS

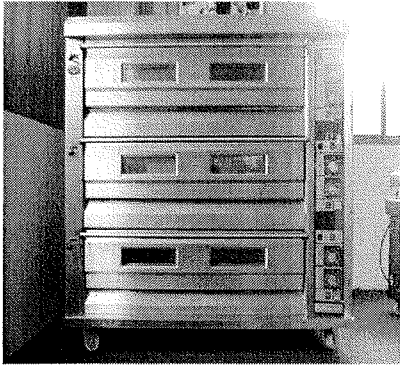
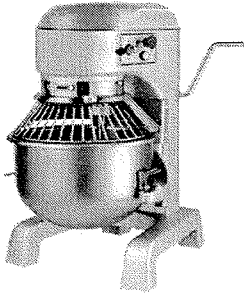
Q.1. State whether the following is true or false.

(5 Points)

- a) The process by which air is combined in the ingredients is called aeration.
- b) Measuring scale is used to weigh dry ingredients.
- c) Puff pastry does not have any raising agent, instead it relies solely on the steam produced during baking.
- d) A batter is a stiff mixture of flour, water, sugar.
- e) The three parts of wheat are bran, endosperm and husk.
- f) Like bagged cookies, dropped cookies are made from soft dough.
- g) Quiche has choux pastry as the base.
- h) Knock back is the term used for pushing the dough to release the part of carbon dioxide.
- i) Blind baking is baking a short crust or sweet paste tart shell without any filling.
- j) Croissant is made from unleavened pastry dough.

Q.2. Identify the following equipment and explain their uses in baking. (Any ten)

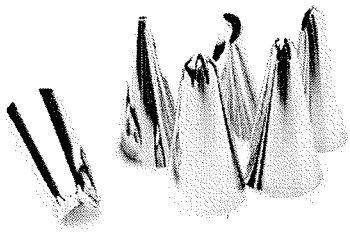
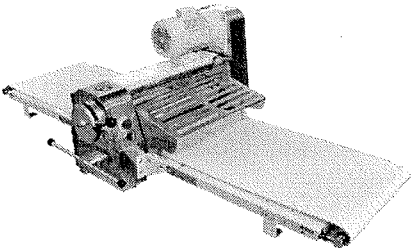
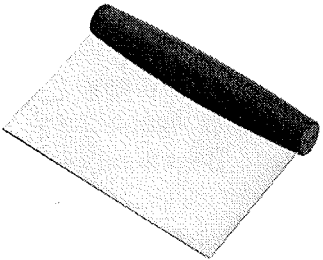
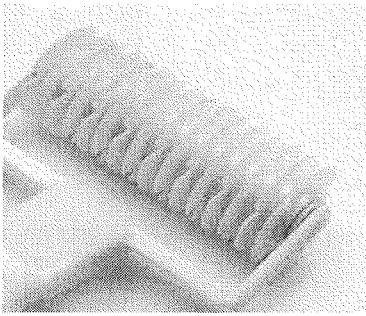
(5 Points)

a)		
b)		

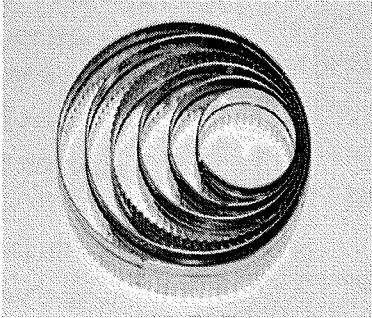
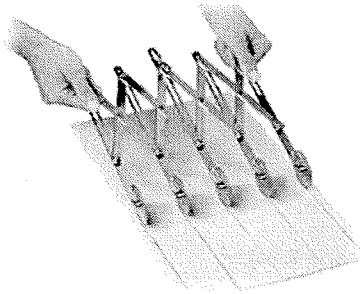
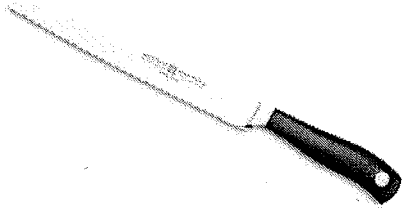
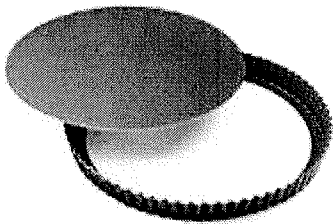


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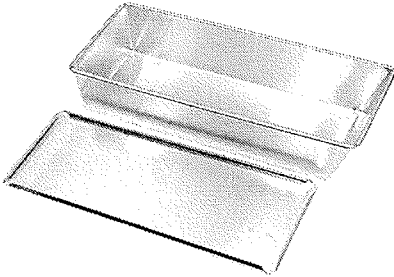
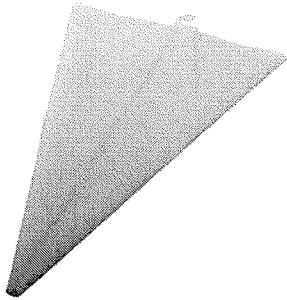
c)		
d)		
e)		
f)		



g)		
h)		
i)		
j)		



his

k)		
l)		

Q.3. Fill in the blanks. (Any four)

(4 Points)

- Bagels are _____ before baking (boiled, pricked, knocked back)
- Yeast dies at a temperature of _____ (45°C, 60°C, 75°C)
- A mixing method in which egg and sugar are mixed till fluffy and then flour is folded in, is called _____ (creaming method, foaming method, folding method)
- A flat Italian bread similar to thick pizza is called _____ (Ciabatta, Pita bread, Focaccia))
- A rich yeast dough containing large amount of butter and eggs is called _____ (Doughnut, Brioche, Bagel)

Q.4. Answer the following questions.

- What are the functions of the following ingredients in bread making?

(3 Points)

- Yeast
- Egg
- Flour
- Sugar
- Fat
- Water

- Explain the three bucket system.

(2 Points)

- What is a coulis?

(1 Points)

- Enumerate 4 bread faults and explain their causes.

(4 Points)

- Categorize the four types of icing used for pastry preparations.

(4 Points)



Q.5. Explain the difference between the following. (Any 4)

(8 Points)

- a) Sponge cake and Pound cake.
- b) Commercial deck oven and combi oven.
- c) Pie and tarte.
- d) Baking powder and baking soda.
- e) Crème patissiere and crème Anglaise.
- f) Mousse and Soufflé.

Q. 6.Elaborate upon the given situation:

- a) After final proofing you placed your bread rolls in a preheated oven for baking. When 5 minutes has completed you realize that the rolls should be glazed with egg wash. What would you do to solve the situation? **(4 Points)**
- b) You want to prepare a corn bread for a gluten intolerant guest. How would you do that? **(3 Points)**
- c) You want to make a lemon panna cotta, but lemon and cream don't go together? How would you solve this problem? **(3 Points)**
- d) Your colleague wants to use Gelatine to make a Bailies Custard. Explain to him why this will not work? **(4 Points)**