

V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. International Hospitality Management

Type: Semester End Assessment

Date: 18th January, 2022

Term: 2

Course Name: Baking and Pastry Art

Course Code: IHCH105

Instructor: Sujatha Madhavan

Time Duration: 2 Hours

Total Marks: 50

This paper contains 04 pages in addition to the cover page

Name: _____

Student 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 must enter the examination hall 10 minutes prior to the scheduled time of the examination.
- 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

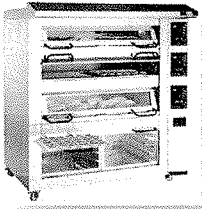
Q.1.State whether the following is true or false:

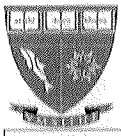
(10 marks)

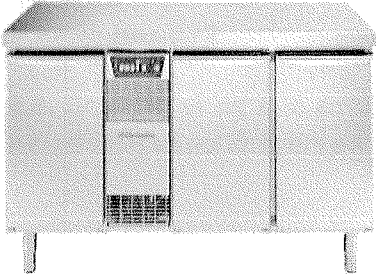
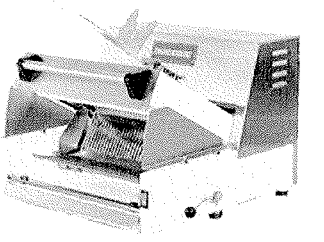
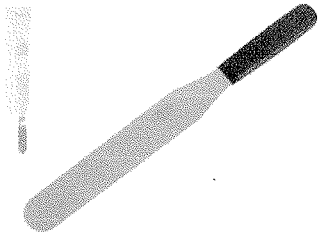
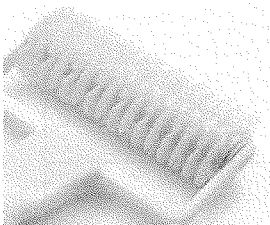
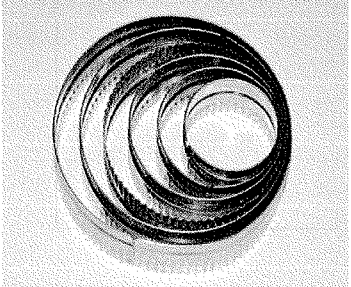
- 1) Tempering the chocolate is an important step for getting a good finish in the final product.
- 2) Blind baking is baking a short crust or sweet paste tart shell without any filling
- 3) Enriched flour contains added minerals and Vitamins
- 4) Tiramisu is mango flavoured Italian dessert made from mascarpone cheese
- 5) Scoring means shaping the bread and putting in a mould
- 6) Margarine has more stability than butter when used for making puff pastry
- 7) Sodium bicarbonate is a raising agent and helps the product to rise.
- 8) Baked cheese cakes have to be served immediately.
- 9) Maple syrup is used as an accompaniment for pancakes
- 10) Molasses is the by-product of sugar production.

Q.2. Identify the following equipment's and explain their uses in Baking: (Any ten)

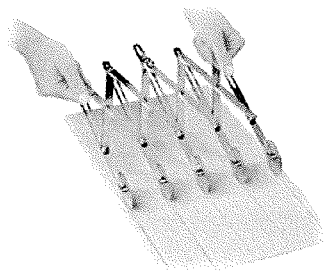
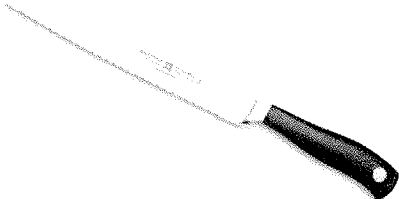
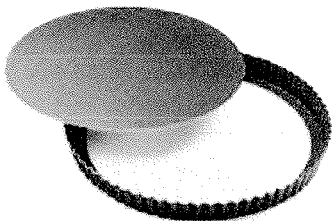
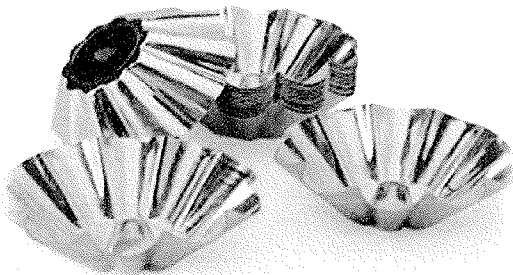
(10 marks)







Q.3. Write in brief about the various types of preparation methods of making cookies, giving one example of each. Any five (10 marks)

Q.4. Bread making is a combination of art and science. Justify the statement and discuss the role of ingredients in making bread. (5 marks)

Q.5. Discuss the various types of icings and compile a list of equipment's used for making icings (5 marks)

Q.6. Discuss the criteria to be followed when presenting desserts and also compile a list of five accompaniments that can be used for plating dessert (10 marks)

OR

Q.7. List down the steps for making a laminated dough and give three examples of preparation.