



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. International Hospitality Management

Type: Semester End Assessment (SEA)

Date: 12/04/2024

Batch and Term: 2023-26 and Term 3 Total points 40 = Total Marks: 20

Time Duration: 02 Hours

Course Name: Baking and Pastry Arts

Course Code: IHCH105

Instructor: Ms. Sujatha Madhavan & Ms. Alriya D'Silva

This paper contains 03 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 should not interact or communicate with their peers.
- Students will carry only their essential stationery like pens, pencils, ruler and simple calculators 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, electronic data banks, scientific calculators and smart/beeping watches are prohibited in the examination hall.
- 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.



ATTEMPT ALL THE QUESTIONS

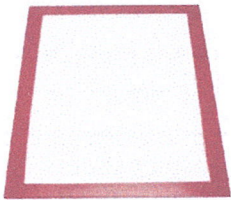
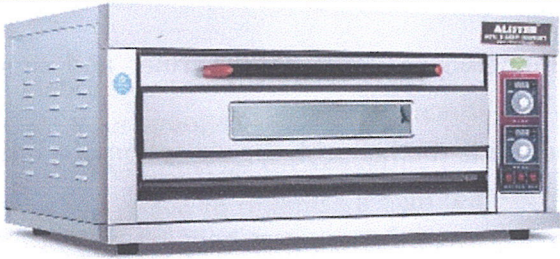
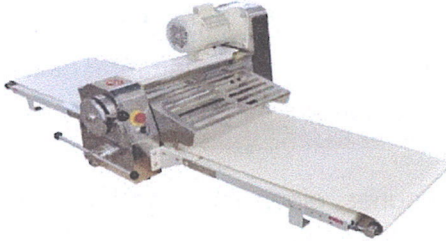
Q.1.State whether the following is true or false:

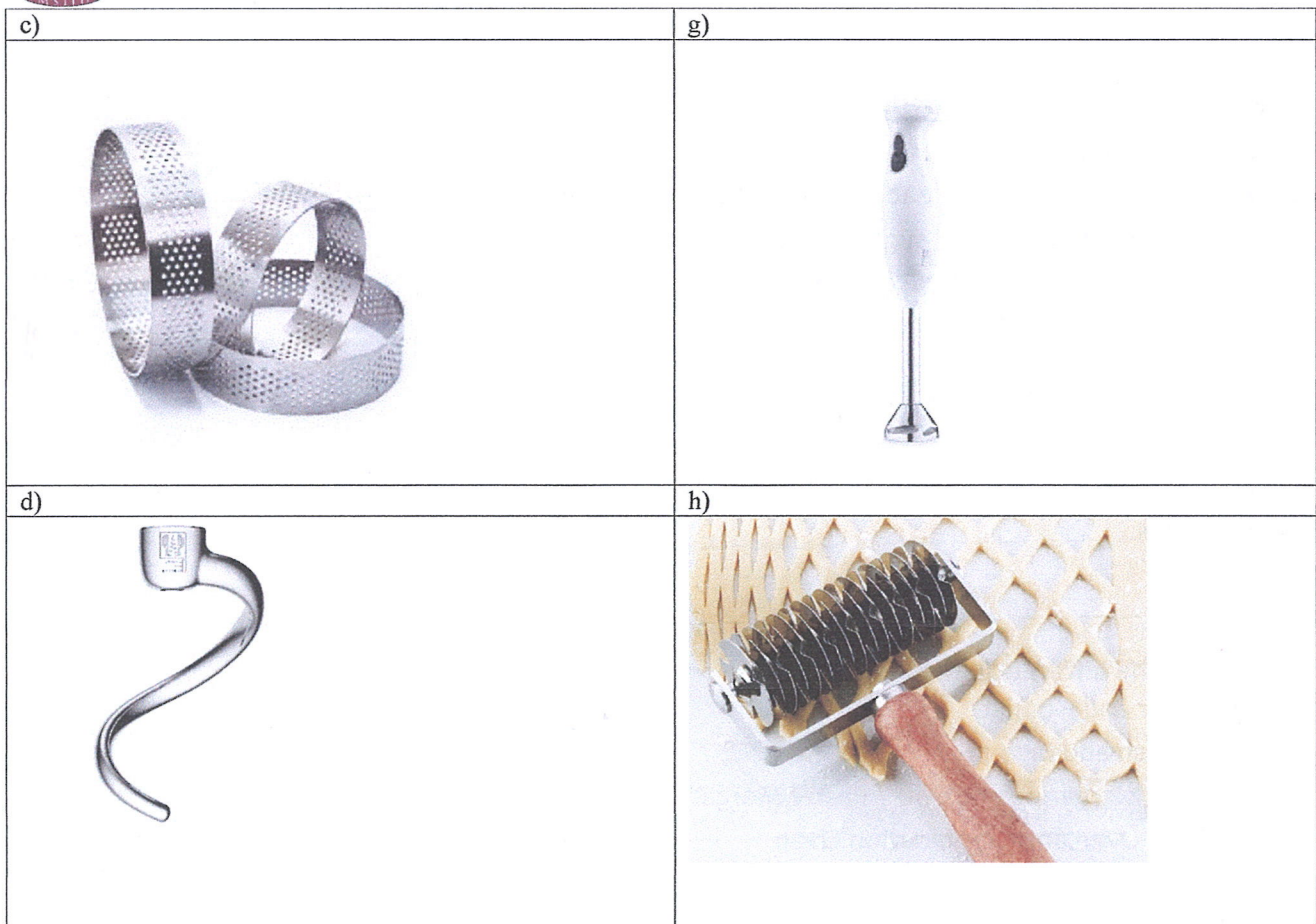
(4 Points)

- a) Agar Agar is a gelling agent that comes from red seaweed ground into powder.
- b) Fondant is a type of sugar icing that dries firm.
- c) Rapid dry yeast is a dry yeast that is dehydrated and in dormant form.
- d) Bread Flour has low gluten content.
- e) Poolish is a pre-ferment used in Italian Baking.
- f) Crème Anglaise is a smooth Vanilla flavoured cream made from milk, egg yolks and sugar.
- g) Cocoa Nibs are crushed pieces of toasted cocoa beans.
- h) 50% is the fat consistency required in a lamination butter to make croissants.

Q.2. Identify the following equipment and explain their uses in Baking:

(4 Points)

a) 	e) 
b) 	f) 



(3 Points)

- Éclairs are prepared from _____ (puff pastry, choux pastry, Danish pastry)
- This method, also called the conventional method, was for a long time the standard method for mixing high-fat cakes _____ (creaming method, foaming method, folding method)
- The French word Petit Four means _____. (Seven Layers, Little oven, Four Cakes, Small gateau)
- A rich custard with a brittle top crust of caramelized sugar is called _____ (Crème Brûlée, caramel custard, panna cotta)
- A mix of cream and chopped chocolate _____ (Garnish, Ganache, Wash)
- The _____ in the Boiled custard mixture prevents the coagulation of the egg proteins, allowing these products to be cooked to higher temperatures (sugar, milk, starch)



Q.4. Answer the following questions:

- a) What are the different types of butter used in baking? **(4 Points)**
- b) Explain any two roles of bread improvers in bread making **(2 Points)**
- c) Write in detail the role of sugar in bread making? **(2 Points)**
- d) Which of the following cake ingredients are considered tougheners, which are tenderizers, which are driers, and which are moisteners? **(2 Points)**
 - i. Flour
 - ii. Butter
 - iii. Sugar
 - iv. Whole Eggs
 - v. Milk

Q.5. Explain the difference: (Any 3)

(6 Points)

- a) Sugar and Isomalt
- b) Poolish and Biga
- c) Cake Margarine and Puff / Pastry Margarine
- d) Deck Oven and Combination Oven

Q.6. Draw and Explain a neat labelled diagram of the structure of wheat kernel.

(6 Points)

Q.7. Elaborate upon the given situation:

- a) Your sponge cake is rising beautifully in the oven, but after taking it out it collapses. What must be the reason? **(2 Points)**
- b) You have to organise a high tea event. Make a list of 5 savoury snacks or petit fours or cakes along with description which can be used as high tea snack. **(5 Points)**