



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 21/11/2023

Batch and Semester: 2023-2026 & 1

Total Marks: 50

Time Duration: 2 Hours

Course Name: Foundation Course in Bakery and Pastry Arts Theory 1

Course Code: CAC003

Instructor: Ms. Sujatha Madhavan

This paper contains 02 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.



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ATTEMPT ALL THE QUESTIONS

Q.1. Define the following bakery terms briefly:

(10 x 1 Mark = 10 Marks)

- a. Windscreen test
- b. Scoring
- c. Knockback
- d. Lazy Suzanne
- e. Sourdough
- f. Blind Baking
- g. Docking
- h. Folding-in
- i. Laminating
- j. Icing

Q.2. Match the following:

(10 x 1 Mark = 10 Marks)

	A		B
1	Danish Pastry	A	Filo Pastry
2	Profiterole	B	Lean Bread
3	Baklava	C	Flat Bread
4	Doughnuts	D	Italian Dessert
5	Focaccia	E	Short crust Pastry
6	Tiramisu	F	Puff Pastry
7	Apple Pie	G	Choux Pastry
8	Millefeuille Gateaux	H	Meringue
9	Baked Alsaka	I	Breakfast Bread
10	Bagutte	J	Enriched Dough

Q.3. Explain the difference between the following : (Any five)

(05x 02 Marks = 10 Marks)

- a. Cassata and Bombe
- b. Sorbet and Granita
- c. Hot Soufflé and Cold Soufflé
- d. Homogenized milk and Condensed milk
- e. Pie and Tart
- f. Mechanical raising agent and Chemical raising agent
- g. Crème patisserie and Ganache



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Q.4. Answer any 2 of the following questions in a minimum of 300 words each.

(02x 05 Marks = 10 Marks)

- a. Compile a list of at least ten equipment's used for making bread and discuss the steps in bread making.
- b. List the steps of making short crust paste and critique the points to be followed to prevent faults.
- c. Define cookies and discuss three methods of making cookies and give two examples of each.

Q.5. Answer Any 01 of the following questions.

(01 x 10 Marks = 10 Marks)

- a. Define a sponge and list down the role of ingredients used in sponge making. Describe at least three types of sponges used for making cakes and pastries.
- b. Compile a dessert buffet with at least two different kinds of desserts from each category based on the puddings, mousse, soufflés, deep fried, laminated pastries, fruit based. Discuss the factors that guide the presentation of desserts on a buffet and plate presentation.