



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 29/11/2022

Batch and Semester: 2022-25 & I

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 page 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. Explain the uses of the following equipment in the Bakery and Pastry section: Any ten

(1X 10 = 10 Marks)

- a. Trellis cutter
- b. Butane Torches
- c. Turntable
- d. Savarin mould
- e. Dough scorers
- f. Bench brush
- g. Silpat
- h. Zesters
- i. Confectioners funnel
- j. Retarder Proofer
- k. Chocolate tempering machine
- l. Palette knives

Q.2. State whether true or false: Any ten

(1X 10 = 10 Marks)

- a. Compressed fresh yeast can be stored at room temperature
- b. Molasses is the by by-product of sugar production.
- c. Breads made from rye flour are more dense and chewy in texture.
- d. Baking powder is added in self raising flour
- e. Sour dough is a naturally fermented dough used as a starter for making bread
- f. Pancakes are served with maple syrup and cream
- g. Mascarpone cheese is used to prepare Italian dessert Tiramisu
- h. Cream of tartar is a biological raising agent
- i. Gluten is the protein present in flour
- j. Buttercream is made with equal quantity of unsalted butter and icing sugar
- k. Boulanger is the person responsible for making pastries.
- l. Muffins are an example of quick breads



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Q.3. Give difference between the following:

(5x 2= 10 Marks)

- 1) Mixing and Folding
- 2) Lean dough and Rich dough
- 3) Cream Caramel and Cream Brulee
- 4) Heavy Cream and Whipping Cream
- 5) Pie and Quiche

Q.4. Write in brief about the following: Any two

(2x 5= 10 marks)

- a. Steps of bread making
- b. Creaming method of making cookies citing two examples.
- c. Types of Laminated breakfast preparations

Q.5. 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.6. Analyze the role of ingredients used in cake making and discuss their functions and compile a list of five international cakes along with the country of origin

(10 Marks)