



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. in Culinary Arts

Type: Semester End Assessment (SEA)

Date: 21/11/2023

Batch and Semester: 2022-2025 and III **Total Marks:** 50 marks

Time Duration: 2 Hours

Course Name: Foundation Course in Bakery and Pastry Arts - Theory 2

Course Code: CAC012

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 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:

(10 X 1 Point = 10 Marks)

- a) Sponge prepared using ground nut flour is known as Genoise Sponge.
- b) Sachertorte was invented in Australia.
- c) Cocoa trees produce large pods full of seeds called cocoa beans.
- d) 54% is the fat consistency required in a lamination butter to make croissants.
- e) Dried fruit, sugar, suet, and thick layers of coatings and icings helped the cakes stay fresh for one year.
- f) Less expensive chocolates, which have a part of the cocoa butter replaced by other fats, are easier to handle and don't require tempering.
- g) American wedding cakes are most clearly defined by the use of royal icing.
- h) PECTIN is found mainly in apples, citric fruits and red currants.
- i) Chiffon cakes and angel food cakes are both based on egg-white foams.
- j) Salted Butter is preferred to be used while making buttercreams.

Q.2. Fill in the blanks:



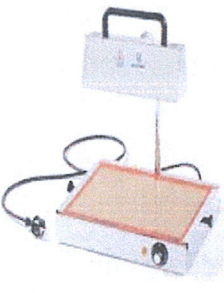


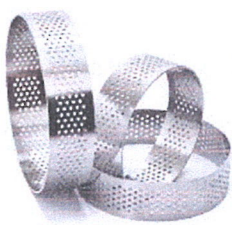


(6x 1 Point = 06 Marks)

- 1) _____ milk is used in Russian Buttercream. (High fat Milk, Evaporated Milk, Condensed Milk, Skim Milk)
- 2) _____ is a Hungarian cake. (Sachertorte, Dobos Torte, Napoleon Gateau)
- 3) _____ made through the hydrolysis of collagen rich materials. (Gelatine, Glucose, Pectin NH)
- 4) _____ colours are concentrated therefore allows in obtaining bright colours ?(Oil based Colours, Water Based colours; Gel Colours)
- 5) Butterscotch Puddings are made by using _____. (Castor sugar, Brown Sugar, Icing Sugar)
- 6) Foam icings, sometimes called _____ (boiled icings, sweet icing; fluffy icing)



Q.3. A) Identify the following tools

(8 X 1 Point = 08 Marks)

			
<p>A)</p>	<p>B)</p>	<p>C)</p>	<p>D)</p>
			
<p>E)</p>	<p>F)</p>	<p>G)</p>	<p>H)</p>

Q.4. Name the following.

(6 x 1 Point= 06 Marks)

- a) Crushed pieces of toasted cocoa beans.
- b) To steep fresh or candied fruit or nuts in a liquid (e.g. alcohol, syrup, tea) to infuse them with the liquid's flavour.
- c) Butter that has been heated until it begins to brown and the milk solids stick to the bottom of the saucepan
- d) A sweetener about 25% sweeter than table sugar.
- e) In pastry it is used to lighten desserts and give them soft texture also used for eggless macarons.
- f) The French term used to describe puff pastry whose turns have been completed, but which has not been baked.



Q.5. Distinguish between the following:

(3 X 2 Points = 06 Marks)

- a) Sweet Chocolate and Bitter Chocolate.
- b) French Buttercream and Swiss Meringue buttercream.
- c) Traditional Wedding Cake and Modern Wedding Cake.

Q.6. Answer the following questions:

(3 X 2 Points = 06 Marks)

- a) Explain any 2 basic types of still frozen desserts
- b) What is the purpose of adding Glucose or Cream of Tartar in Fondant Formula?
- c) What are the advantages and disadvantages of using Butter and using shortening in buttercream icings?

Q. 7. Elaborate on the given situation:

(2 X 4 Points = 08 Marks)

- a) While making Chocolates you have noticed that it has white streaks or spots called as bloom? What must have happened in this given situation? Justify your answer.

- 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.
