



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 19/11/2024

Batch and Semester: 2023-2026 & III

Total Marks: 25 Marks

Time Duration: 2 Hours

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

Course Code: CAC012

Instructor: Ms. Alriya D'Silva

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.



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

ATTEMPT ALL THE QUESTIONS

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

(6 X 0.5 Point = 3 Marks)

- a) Cocoa trees produce large pods full of seeds called cocoa beans.
- b) 54% is the fat consistency required in a lamination butter to make croissants.
- c) Less expensive chocolates, which have a part of the cocoa butter replaced by other fats, are easier to handle and don't require tempering.
- d) PECTIN is found mainly in apples, citric fruits and red currants.
- e) Chiffon cakes and angel food cakes are both based on egg-white foams.
- f) Salted Butter is preferred to be used while making buttercreams.

Q.2. Fill in the blanks:

(6 x 0.5 Point= 3 Marks)

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

Q.3. Name the following.

(6 x 0.5 Point= 3 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.



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

- 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.4. Draw and Explain a neat labelled diagram of the structure of wheat kernel. (4 Marks)

Q.5. Distinguish between the following: Any 2 (2 Marks)

- a) Sweet Chocolate and Bitter Chocolate.
- b) Deck Oven and Combination Oven
- c) French Buttercream and Swiss Meringue buttercream.

Q.6. Answer the following questions. (2 X 2 Points= 4 Marks)

- a) Name and explain any two varieties of Petit Fours.
- b) What are the advantages and disadvantages of using Butter and using shortening in buttercream icings?

Q. 7. Elaborate on the given situation. (2 x 3 point = 6 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 4 savoury snacks or petit fours or cakes along with description which can be used as high tea snack.