



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 17/11/2025

Batch and Semester: 2024-27 & Semester III

Total Marks: 60

Time/Duration: 2 Hours

Course Name: Bakery and Pastry Arts- 1

Course Code: CUL -201

Faculty: Ms. Alriya D'Silva & Ms. Crystella Menezes

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. Students may be permitted to take a break under exceptional circumstances only if accompanied by an invigilator.



Q.1. Answer the following briefly:

(6 × 2 = 12 Marks)

- i. Define gluten and state its role in bakery products.
- ii. Describe types of cookies and their preparation methods.
- iii. State the two types of pie crusts and mention one use of each.
- iv. Write two functions of sugar in cakes.
- v. Give a brief description of waffles.
- vi. Mention any two mixing methods used in cake making.

Q.2.A) Read and answer the following questions.

(5 Marks)

- i. Explain the creaming method of mixing. (3 Marks)
- ii. Differentiate between flaky pie dough and mealy pie dough. (2 Marks)

OR

- iii. Discuss any two leavening agents used in baking and their function. (3 Marks)
- iv. Illustrate with two examples the importance of accurate scaling in bakery production.

(2 Marks)

Q.2.B) Answer the following

(5 Marks)

- i. Explain "proofing" and summarize its importance. (3 Marks)
- ii. Outline the key ingredients in quick breads? (2 Marks)

Q.2.C) Answer the following

(2 Marks)

- i. Summarize one function of eggs in bakery products.

Q.3 A) Read carefully and respond accordingly

(5 Marks)

- i. Apply the principles of fermentation to explain how yeast affects bread texture. (3 Marks)
- ii. Suggest how overmixing affects cake texture. (2 Marks)

OR



- iii. Demonstrate how you would correct a soggy pie crust. (3 Marks)
- iv. Suggest one reason for uneven browning of cookies. (2 Marks)

Q.3.B) Answer the following

(5 Marks)

- i. Demonstrate how correct oven temperature affects the quality of a baked cake. (3 Marks)
- ii. Apply appropriate techniques to ensure tenderness in biscuits? (2 Marks)

Q.3.C) Answer the following

(2 Marks)

- i. Explain the process of making doughnuts.

Q.4 A) Read the following carefully and frame suitable answers

(5 Marks)

- i. Compare custards and puddings based on thickening agents and texture. (3 Marks)
- ii. Evaluate why proper dough handling is essential in bread making. (2 Marks)

OR

- iii. Analyze why temperature control is critical during fermentation. (3 Marks)
- iv. Examine two effects of under-proofing dough. (2 Marks)

Q.4 B) Answer the following

(5 Marks)

- i. List and explain the functions of cake making ingredients. (3 Marks)
- ii. List the key points of balancing a cake formula. (2 Marks)

Q.4.C) Answer the following

(2 Marks)

- i. Discuss two operational mistakes in bakery goods and propose solutions for them.

Q.5.A) Read the following carefully and answer the questions.

(5 Marks)

- i. Discuss how proper mixing methods affect product quality in bakery goods. (3 Marks)
- ii. Analyze two ways to improve the texture of cookies. (2 Marks)

OR



iii. Assess the common causes for tough pie dough. (3 Marks)

iv. Classify cakes based on the fat content. (2 Marks)

Q.5.B) Answer the following

(5 Marks)

i. Differentiate between chiffon cake and pound cake. (3 Marks)

ii. Identify any two common bread faults and their causes. (2 Marks)

Q.5.C) Answer the following

(2 Marks)

i. Compare the method of preparation between Crepes and Pancakes.