

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY

BE - SEMESTER-VII • EXAMINATION – WINTER • 2014

Subject Code: 173301

Date: 28-11-2014

Subject Name: Bakery and Patisserie

Time: 10:30 am - 01:00 pm

Total Marks: 70

Instructions:

1. Attempt all questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

- Q.1** (a) Write Five equipments which is used in bakery department **07**
(b) Draw the Layout of the bakery kitchen **07**
- Q.2** (a) Write Five Dessert name and explain the ingredients which can be prepared in a bakery **07**
(b) Write what kind of raw material can be used in a bakery department **07**
- OR**
- (b) Write seven name of bakery bread which can be used in breakfast **07**
- Q.3** (a) List down the ingredients used for making a cake. Mention the time and temperature for baking **07**
(b) Explain the ingredients of Tiramisu and making process **07**
- OR**
- Q.3** (a) Write down the hierarchy of Bakery Department **07**
(b) Write down the small equipment used in the bakery department **07**
- Q.4** (a) Define Baking .What is Gluten **07**
(b) What is the function of sugar in bread baking **07**
- OR**
- Q.4** (a) What are the different cake making processes? **07**
(b) How do you find the quality of ingredients in making breads? **07**
- Q.5** (a) List of the reason of common problem in pastry making. **07**
(b) Give recipes of puff and pastry. **07**
- OR**
- Q.5** (a) What are the different temperatures used in oven for baking? **07**
(b) How personal hygiene and kitchen hygiene is maintained in cooking? **07**
