

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2013-2014**

COURSE : Diploma in Bakery & Confectionery  
SUBJECT : Confectionery  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

---

(Marks allotted to each question are given in brackets)

---

Q.1. Give answers in **2-3** lines (**any five**):

- (a) What do you mean by baking?
- (b) List the derivatives of choux pastry.
- (c) Differentiate between tart and torte.
- (d) What do you mean by Icing?
- (e) Explain the term Hydrogenation.
- (f) Explain the term Oven Spring.

(5x2=10)

Q.2. What are the basic reasons for faults in making the various cakes?

**OR**

What are the faults that occur while making cookies?

(10)

Q.3. What precaution should be observed while making Puff pastry?

**OR**

Define frozen desserts. Explain various types of frozen desserts used in confectionery.

(10)

Q.4. Write short notes (**any two**):

- (a) External characteristic of cake.
- (b) Leavening agents.
- (c) Baking blind.

(2x5=10)

Q.5. Give the recipe of 1 Kg. fruit cake.

**OR**

Give the recipe for lemon soufflé to serve **10 pax**.

(10)

Q.6. What are the “Essential” and “Optional” ingredients used in cake making?

**OR**

Define pastry. Explain various types of methods used for pastry making.

(10)

Q.7. What are the different methods used for making cake? Explain.

**OR**

Classify cookies and biscuits and explain their mixing and make up methods in brief.

(10)

Q.8. Explain various types of icing used in pastry making.

(10)

Q.9. Define the terms:

- |             |              |              |            |
|-------------|--------------|--------------|------------|
| (a) Zest    | (b) Citron   | (c) Custard  | (d) Éclair |
| (e) Lard    | (f) Glucose  | (g) Meringue | (h) Tarts  |
| (i) Masking | (j) Aeration |              |            |

(10x1=10)

Q.10. Match the following:

- |                     |   |
|---------------------|---|
| (a) Leavening agent | (i) Flaky pastry                                  |
| (b) Sponge cake     | (ii) Fault of bread and cake                      |
| (c) Aroma           | (iii) 18% fat                                     |
| (d) Vol-au-vent     | (iv) 8% to 12%                                    |
| (e) Bombay khara    | (v) Equal quantity of Egg white and sugar         |
| (f) Cracked top     | (vi) Beating method                               |
| (g) Yeast           | (vii) Baking soda                                 |
| (h) Double cream    | (viii) Internal characteristics of bread and cake |
| (i) Single cream    | (ix) Puff pastry                                  |
| (j) Meringue        | (x) Biological leavening agent                    |

(10x1=10)

\*\*\*\*\*