

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2015-2016

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. What are leavening agents? Discuss various types of leavening agents used in confectionery.

OR

Discuss the role of flour in cake making. Explain strong and weak flour. (5+5=10)

Q.2. Differentiate between cookies and biscuits. Discuss the factors affecting the quality of biscuits and cookies. (5+5=10)

Q.3. Describe the internal and external characteristics of a cake in detail. (10)

OR

Discuss the sugar butter process of cake making. How it is different from flour butter method? (5+5=10)

Q.4. Write short notes on **any two** of the following:
(a) Shortening (b) Moistening agents
(c) Marzipan (d) Gluten-free flour (2x5=10)

Q.5. Define the following terms:
(a) Invert sugar (b) Bavarois (c) Meringue
(d) Docking (e) Whipping (f) Royal icing
(g) Panada (h) Ganache (i) Yeast
(j) Clarified butter (10x1=10)

Q.6. Explain the role of fats and oil in confectionery products. (10)

Q.7. Discuss balancing of cake formula in detail. (10)

OR

List **five** common cake faults with their reason and also explain how these faults can be prevented.

(2+3+5=10)

Q.8. Explain various types of pastries prepared in confectionery. Give preparation method for any **one** of them.

(5+5=10)

Q.9. Describe various ways of storing confectionery products. (10)

Q.10. State True or False:

- (a) Milk gives lubrication in bread making process.
- (b) Aleurone cells layer are not a part of wheat kernel.
- (c) Puff margarine has a lower melting point.
- (d) Too much dark colour of the crust of a cake is an external cake fault.
- (e) Lemon juice improves the dough extensibility in the puff pastry.

(5x2=10)
