

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2014-2015**

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

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(Marks allotted to each question are given in brackets)

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Q.1. Explain the essential and optional ingredients in cake making. (10)

Q.2. What is cake icing? Explain the different types of cake icings. (2+8=10)

Q.3. What is cake balancing? Why it is important in cake making? (4+6=10)

**OR**

Explain the 'M' fault in cake making. (10)

Q.4. Name the types of pastry. Explain any two. (6+4=10)

**OR**

What is pastry? Write the principle of pastry making. (2+8=10)

Q.5. Write the cake making method and explain any two. (10)

Q.6. Explain the internal and external characteristics of cakes. (10)

**OR**

Name five types of puddings and explain each. (5+5=10)

Q.7. Differentiate between (**any two**):  
(a) Leavening agents and moistening agents  
(b) Ice creams and bombs  
(c) Ganache and truffle. (2x5=10)

Q.8. Answer in one or two lines (**any five**):

- (a) Blind baking
- (b) Flavours
- (c) Bavarois
- (d) Millie-feuille
- (e) Gateaux
- (f) Petit fours

(5x2=10)

Q.9. Give one word answer:

- (a) A type of frozen dessert made in dome shape.
- (b) The process in which protein become firm when heated.
- (c) Flaky, buttery yeast rolled crescent shape pastry.
- (d) Cooking chocolate available in blocks and pellets.
- (e) Dessert made by folding in fruit puree with whipped cream.
- (f) A mixture of fine ground almonds and sugar paste.
- (g) Type of cake made with meringue and flour.
- (h) Fruit cooked in the sugar syrup.
- (i) A vanilla flavoured custard made up of milk, sugar and egg yolk.
- (j) A very thin pancake served around the filling.

(10x1=10)

Q.10. State True or False:

- (a) Cake collapse has white sugar spots and dark thin crust is 'X' fault.
- (b) Fruits fall in the batter due to thick batter.
- (c) Cake with a flat top is because of too hot oven.
- (d) Scientific term for the fats is lipids.
- (e) Mould should be filled one third of its height for the cake to rise during baking.

(5x1=5)

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