Seat No.:	Enrolment No.

Subject Code: 173301

GUJARAT TECHNOLOGICAL UNIVERSITY BHMCT - SEMESTER-VII EXAMINATION – WINTER 2015

Date: 15/12/2015

Ti	me: 1 tructio	Attempt all questions. Make suitable assumptions wherever necessary.	
Q.1	(a) (b)	Write the recipe for making Bread Rolls. Explain 5Fancy shapes with diagrams. Write a note on Doughnuts. Explain the varieties with recipes.	07 07
Q.2	(a) (b)	Write down the light to heavy equipments used in Bakery department. Explain basic sponge making method by sugar batter method. OR	07 07
	(b)	Give the recipe of Fruit cake and muffins with temperature and time.	07
Q.3	(a) (b)	Write a note on Short crust pastry. Give the recipe of lemon tarts. Give the recipe of caramel custard.	07 07
Q.3	(a) (b)	OR Write a note on Danish pastry and list down 4 shapes with diagrams. Give a brief introduction on Plated desserts.	07 07
Q.4	(a) (b)	Write a note on Chocolate manufacturing process. Draw the structure of an egg. Explain its uses in bakery. OR	07 07
Q.4	(a) (b)	Write a note on Jams and Jellies. Write a note on choux pastry.	07 07
Q.5	(a) (b)	List the common faults associated with cake making and its rectification. Explain leavening agents with examples. OR	07 07
Q.5	(a) (b)	List the common faults associated with bread making and its rectification. List down 7 international breads with recipes of any two breads.	07 07
