

TILAK MAHARASHTRA VIDYAPEETH, PUNE

B.SC IN CULINARY ARTS (803)

EXAMINATION: DECEMBER - 2025

FIRST SEMESTER

Subject : Bakery & Patisserie -I (80325-103)

Date: 11/12/2025

Total Marks: 30

Time: 10.00 am to 11.30 am

Instructions: 1) Bold figures to the right of every question are the maximum marks for that question.
2) Candidates are advised to attempt questions in order.
3) Attempt any **three** questions of the following.

Q. 1 Answer the following questions.

- a. Define blind baking. (2)
- b. What is the ideal temperature for proving? (2)
- c. Mention two functions of eggs in bakery. (2)
- d. What is the function of sugar in bakery products? (2)
- e. Define retarder prover. (2)

Q. 2 Answer the following questions.

- a. Explain the difference between bakery and pastry sections in a hotel. (5)
- b. Discuss the importance of temperature control in pastry production. (5)

Q. 3 Write a Short Note.

- a. Agar agar and its uses in bakery. (5)
- b. Role of gluten in bread making. (5)

Q. 4 Answer the following questions.

- a. Differentiate between French, Swiss and Italian meringues. (5)
- b. Explain the effects of sugar and fat in bread making. (5)

Q. 5 Answer the following question. (10)

Describe in detail the various techniques used in preparing braed.
