

TILAK MAHARASHTRA VIDYAPEETH, PUNE
B.SC IN CULINARY ARTS (803)
EXAMINATION: MAY- 2026
SECOND SEMESTER

Subject : Bakery & Patisserie -II (80325-203)

Date: 21/05/2026

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 paste in bakery and pastry (2)
- b. What is pastry cream? (2)
- c. Define Chantilly cream? (2)
- d. What is tuille paste used for? (2)
- e. What is dry food storage? (2)

Q. 2 Answer the following questions.

- a. Explain the method of preparation of short crust pastry? (5)
- b. Describe the process of making puff pastry? (5)

Q. 3 Write a Short Note.

- a. Marzipan and its uses. (5)
- b. Types of sauces and examples. (5)

Q. 4 Answer the following questions.

- a. Explain the process of assembling cakes and pastries? (5)
- b. Define icing and explain different kinds of icing? (5)

Q. 5 Answer the following question. (10)

- 1. Describe planning workflow for multi component desserts?