

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2025
(Fifth Semester)

Branch – HOSPITALITY MANAGEMENT

BAKERY AND CONFECTIONERY

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

1. Identify the main purpose of food safety and sanitation in a bakery.
 - (i) To enhance the flavor of baked goods
 - (ii) To ensure the safety and hygiene of the food products
 - (iii) To reduce baking time
 - (iv) To increase the shelf life of baked products
2. State the role of baking soda in baking.
 - (i) To provide flavor
 - (ii) To act as a leavening agent
 - (iii) To sweeten the dough
 - (iv) To thicken the batter
3. Indicate the method that is commonly used to make cookies.
 - (i) Creaming method
 - (ii) Straight dough method
 - (iii) Sponge method
 - (iv) Lamination method
4. Name the pastry which is characterized by its flaky layers created by folding butter into the dough.
 - (i) Choux pastry
 - (ii) Shortcrust pastry
 - (iii) Puff pastry
 - (iv) Filo pastry
5. Mention the factor that is crucial in determining the texture of churn-frozen desserts.
 - (i) Ingredient proportions
 - (ii) Overrun
 - (iii) Type of milk used
 - (iv) The color of the ingredients

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

6. a. Describe the importance of food safety and sanitation in a bakery.
OR
b. State three types of equipment commonly used in bakeries and their functions.
7. a. Explain the process of pasteurization and its significance in dairy product safety.
OR
b. Classify the types of yeast used in baking
8. a. Outline the principles of mixing and their impact on the final texture of baked goods.
OR
b. Explain the common types of cookie dough and how their preparation methods impact the final product.
9. a. State the basic composition of cakes.
OR
b. Describe the types of icings used in cake decorating and their characteristics.

Cont...

10. a. Explain the methods used to prepare still-frozen desserts.
OR
b. State the differences between Bombe, Frozen Mousses, and Soufflés in terms of preparation and texture.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 6 = 30)

11. a. Discuss the importance of accurate measurements and formulas in baking.
OR
b. Analyze the concept of cross-contamination and its prevention in a bakery setting.
12. a. Elucidate the composition of eggs and their various functions in baking.
OR
b. Enumerate the role of chemical leavening agents in baking.
13. a. Outline the process of gluten development and its significance in baking.
OR
b. Point out the different types of bread dough and their preparation methods.
14. a. Analyze the importance of proper storage and handling of chocolates.
OR
b. Examine the different classifications of pastries and their preparation methods.
15. a. Elucidate the process of making churn-frozen desserts.
OR
b. Discuss the preparation and presentation of Iced Charlottes and Iced Gateaux.

Z-Z-Z

END