

PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2025
(Fifth Semester)

Branch – HOSPITALITY MANAGEMENT

BAKERY AND CONFECTIONERY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry **EQUAL** marks

$$(10 \times 1 = 10)$$

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

 $(5 \times 7 = 35)$

Module No.	Question No.	Question	K Level	CO
1	11.a.	Explain the different types of ovens used in Bakery.	K4	CO1
		(OR)		
2	12.a.	Identify the role of shortening agents in cake preparation.	K4	CO2
		(OR)		
3	12.b.	Why gluten development in bread dough is important?	K3	CO3
	13.a.	Determine the step-by-step process of preparing French bread.		
4	13.b.	(OR)	K4	CO4
	14.a.	Ascertain the significance of fermentation in Bread making.		
5	14.b.	Illustrate the procedure for preparing sponge cake.	K4	CO4
		(OR)		
5	15.a.	Explain the preparation process of chocolate chip cookies.	K5	CO5
		(OR)		
5	15.b.	Explain the method of preparing 'gelato'.		

SECTION - C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

 $(3 \times 10 = 30)$

Module No.	Question No.	Question	K Level	CO
1	16	Analyze the structure and functioning of various large equipments used in bakery.	K4	CO1
2	17	Examine the functional properties of raising Agents in bakery products.	K4	CO2
3	18	Point out any 10 bread faults and its causes.	K4	CO3
4	19	Interpret the differences in preparation of butter cakes and foam cakes.	K5	CO4
5	20	Explain about "Frozen Desserts".	K5	CO5

Z-Z-Z END