

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMEER 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 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Which of the following is not a small equipment used in bakery? a) Dough hook b) Rolling pin c) Blast freezer d) Mixing bowl	K1	CO1
	2	Indicate the correct use of a planetary mixer in a bakery. a) To bake cakes b) To mix dough and batter c) To decorate pastries d) To store flour	K2	CO1
2	3	Which flour has the highest gluten content? a) Cake flour b) Pastry flour c) Bread flour d) Maida	K1	CO2
	4	Identify the ingredient that acts as a leavening agent in bread. a) Sugar b) Butter c) Yeast d) Milk powder	K2	CO2
3	5	What is the correct baking temperature for standard white bread? a) 120°C b) 160°C c) 180°C d) 220°C	K1	CO3
	6	What is the correct sequence in bread-making process. a) Mixing → Proofing → Baking → Cooling b) Mixing → Cooling → Proofing → Baking c) Proofing → Mixing → Cooling → Baking d) Cooling → Baking → Proofing → Mixing	K2	CO3
4	7	Which ingredient gives structure to cookies? a) Sugar b) Fat c) Flour d) Egg	K1	CO4
	8	What is the name of the cake prepared by using fat, sugar, egg, flour in equal proportion. a) Pound cake b) Genoise c) Chiffon cake d) Angel cake	K2	CO4
5	9	Which of the following is a still-frozen dessert? a) Gelato b) Sundae c) Bombe d) Sorbet	K1	CO5
	10	Identify the main stabilizer used in ice cream production. a) Gelatin b) Baking soda c) Vinegar d) Salt	K2	CO5

Cont....

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 × 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)			
	11.b.	Outline the various hand tools used in Bakery.		
2	12.a.	Identify the role of shortening agents in cake preparation.	K4	CO2
	(OR)			
	12.b.	Why gluten development in bread dough is important?		
3	13.a.	Determine the step-by-step process of preparing French bread.	K3	CO3
	(OR)			
	13.b.	Ascertain the significance of fermentation in Bread making.		
4	14.a.	Illustrate the procedure for preparing sponge cake.	K4	CO4
	(OR)			
	14.b.	Explain the preparation process of chocolate chip cookies.		
5	15.a.	Explain the factors affecting over run in ice cream production.	K5	CO5
	(OR)			
	15.b.	Explain the method of preparing 'gelato'.		

SECTION - C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks (3 × 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