

J-49/2041

11051/A

Certificate Course in Bakery & Cookery SET-III

FOOD PRODUCTION & BAKERY BASICS

Paper Code: CC-01

Time Allowed 3 Hrs

Max. Marks: 75

Attempt any two questions each section from section A and B and Section C is compulsory

Section: A Attempt any two questions

2×15=30

- Q. 1 Classify thickening agents with suitable examples?
- Q. 2 Explain in detail the basic Indian gravies used in cooking?
- Q. 3 Write the recipe for making 1 litre of brown Stock?
- Q. 4 Discuss the various method of cooking with suitable example?

Section: B Attempt any two questions

2×15=30

- Q. 1 Write the recipe for making chocolate Éclairs?
- Q. 2 Draw and explain organization structure of bakery in a star hotel?
- Q. 3 Explain the structure of wheat with the help of diagram?
- Q. 4 Explain no dough time method and salt delay method of baking bread?

Section: C All questions are compulsory

1×15=15

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| 1. Sous chef | 10. Demi-glace |
| 2. Poaching | 11. Sauté |
| 3. Convection oven | 12. Braising |
| 4. Shallow frying | 13. Veloute |
| 5. Spit roasting | 14. Shortening |
| 6. HACCP | 15. Squid |
| 7. Brown sugar | |
| 8. Mornay sauce | |
| 9. Roux | |