



UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)

उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी (नैनीताल)

MASTER OF HOTEL MANAGEMENT (MHM-11)

Third Semester Assignment

Session - 2017-18, Summer

Last Date of Submission: 31<sup>st</sup> October 2017

Session - 2017-18, Winter

Last Date of Submission: 30<sup>th</sup> April 2018

Course Title: Bakery and Confectionary  
Year: 2017-18

Code: MHM- 303  
Maximum Marks: 15

### Section - A

*Section 'A' contains 08 short answer type questions of 2 marks each. Learners are required to answers 4 questions only. Answers of short answer-type questions must be restricted to 250 words approximately.*

**Briefly discuss the following:**

1. Define the following:
  - (a) Maturing
  - (b) Gluten
2. List the different types of flour.
3. What is HACCP?
4. What is Proofing?
5. What are the ingredients used for bread making?
6. State the characteristics of a good pastry.
7. What is extrusion?
8. What is sugar? What is the composition of sugar?

### Section - B

*Section 'B' contains 04 long answers - type questions of 3½ marks each. Learners are required to answers 02 questions only.*

**Discuss the following in detail:**

1. What is meant by conditioning of wheat? What are the different types of conditioning?
2. What are the different ingredients used in cake making? Also differentiate between rich cakes and lean cakes.
3. What are the different types of yeast? Also describe the method of cell multiplication in yeast.
4. What is confectionary? What are the different ingredients used for confectionary?