



UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)
उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी (नैनीताल)

MASTER OF HOTEL MANAGEMENT (MHM-11)

Assignment

Last Date of Submission: 15 Jan 2015

Course Title: Bakery and Confectionary

Course Code: MHM - 303

Session: 2014-15 Summer

Maximum Marks: 20

Section 'A' contains 08 short answer type questions of 2^{1/2} marks each. Learners are required to answer 4 questions only. Answers of short answer-type questions must be restricted to 250 words approximately.

Briefly discuss the following:

- (1) Pasta
- (2) Pastries
- (3) Confectionary
- (4) Types of leavening agents used in bakery
- (5) Composition of sugar
- (6) Recipe balancing in cakes
- (7) Characteristics of flour
- (8) Breakfast cereals

Section 'B' contains 04 long answer-type questions of 5 marks each. Learners are required to answer 02 questions only. Answers of long answer-type questions must be restricted to 1000 words approximately.

Discuss the following in detail:

- (1) Cookies
- (2) Flaked Cereals
- (3) Cake making ingredients
- (4) Manufacturing process of different types of flakes, puffs cereals