



UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)

उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी (नैनीताल)

MASTER OF HOTEL MANAGEMENT (MHM-11)

Third Semester Assignment

Last Date of Submission: 15 December 2016

(जमा करने की अन्तिम तिथि: 15 दिसम्बर 2016)

Course Title: Bakery and Confectionary

Code: MHM-303

Year: 2016-17 (Summer)

Maximum Marks: 20

Section - A

Section 'A' contains 08 short answer type questions of 2½ marks each. Learners are required to answer any 4 questions only. Answers of short answer-type questions must be restricted to 250 words approximately.

Briefly discuss the following:

1. Composition of wheat
2. Types of Cakes
3. Sponge and Dough Method of Bread Making
4. Bread Faults
5. Sources of sugar
6. Breakfast Cereals
7. Types of cookies
8. Types of Pastries

Section - B

Section 'B' contains 04 long answers - type questions of 5 marks each. Learners are required to answer any 02 questions only.

Discuss the following in detail:

1. List the various ingredients used in making bread. Explain the role of each ingredient in detail.
2. Write a detailed note on 'Yeast and its role in bread making'.
3. Write a detailed note on 'Icing Sugar'.
4. Write an essay on 'Cake making methods'.