



SCHOOL OF TOURISM, HOSPITALITY AND HOTEL ADMINISTRATION

UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)

उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी (नैनीताल)

**MASTER OF HOTEL MANAGEMENT
ASSIGNMENT**

Last Date of Submission: 15th January 2016

**Course Title: Bakery and Confectionary
Year: 2015-16 Summer**

**Course Code: MHM- 303
Maximum Marks: 20**

SECTION A

This section contains 08 short answer type questions of 2^{1/2} marks each. Learners are required to answer any 04 questions only. Answers of short answer-type questions must be restricted to 250 words approximately.

Briefly discuss the following:

1. Write a short note on 'Characteristics of flour'.
2. What do you mean by recipe balancing in cake making? Explain.
3. Write a short note on 'Bread Faults'.
4. What are the various leavening agents used in bakery? Briefly explain each.
5. Write a short note on "Types of Pastries".
6. What are cookies? Classify cookies with examples.
7. What are the various sources of sugar?
8. What is caramelization of sugars? What are the uses of caramelized sugar in bakery?

SECTION B

This section contains 04 long answer-type questions of 5 marks each. Learners are required to answer any 02 questions only. Answers of long answer-type questions must be restricted to 750 words approximately.

1. List the various ingredients used in making cake. Explain the role of each ingredient in detail.
2. Explain flour milling process with suitable illustration.
3. What are the various methods of bread making? Explain Sponge and dough method in detail.
4. Write an essay on 'breakfast cereals and snack foods'.