

2025 II 17

0930

Seat No.

--	--	--	--	--

Time : 2 Hours

CONFECTIONERY

Subject Code

V	4	2	8	5
---	---	---	---	---

Total No. of Questions : 23

(Printed Pages : 4)

Maximum Marks : 50

INSTRUCTIONS : (i) The question paper consists of 4 main sections (A,B,C and D) with a total of 23 questions.

(ii) In Section A, there are 8 questions, of which question Nos. 1 to 4 are multiple choice questions and question Nos. 5 and 6 are to be answered in one word or phrase and Q. Nos. 7 and 8 are to be answered in one sentence each.

(iii) Attempt *all* the questions, however, internal choice is given for Question Nos. 20 and 23.

(iv) Figures to the right indicate marks allotted to each question.

(v) Write the number of each question clearly on the answer- book.

(vi) Draw diagrams wherever required.

Section A

1. An ingredient that belongs to the category of driers in a cake is 1
 - butter
 - sugar syrup
 - cocoa powder
 - egg
2. The fat that is present in the cocoa bean is known as 1
 - cocoa butter
 - nibs
 - shea butter
 - chocolate butter
3. In an icing, excessive moisture is absorbed by 1
 - an absorber
 - a stabilizer
 - sugar
 - cocoa
4. The icings or coatings which are thin, transparent and give a glossy appearance to the baked products are 1
 - syrups
 - glazes
 - buttercreams
 - fondant

5. Name the dessert which in Italian means 'frozen' ? 1
6. Name the custard sauce used as a base in a Bavarian cream. 1
7. How is the doneness in cookies indicated ? 1
8. What are the ingredients used in making nougatine ? 1

Section B

Answer in about **20-30** words each : 6×2=12

9. What is the importance of using fine granulated flours in a cake ? 2
10. What are the factors to be successful with a pastry bag or cone ? 2
11. Explain the following buttercream icings : 2
- French buttercream
 - Fondant type buttercream.
12. What should be the aroma of good chocolate ? 2
13. Why is it important to measure gelatin accurately in a Bavarian cream ? 2
14. How are special effects given to fruits made from marzipan ? 2

Section C

Answer in about **30-50** words : 6×3=18

15. Why is important for a cake batter to have a pH of 6.5 ? 3
16. Explain any *three* of the following icing designs with diagrams : 3
- Shells and shell border
 - Bead border
 - Leaf pattern
 - Rosettes.

17. Explain drop, sheet and rolled refrigerator cookies. 3
18. What is Crème Brulee ? 3
19. Why is overrun an important quality in an icecream ? 3
20. Explain the causes of crispness in cookies. 3

Or

Explain the causes of softness in cookies.

Section D

Answer in about **60-80** words each : 3×4=12

21. How does strong flour affect a cake and how can these defects be repaired ? 4
22. Explain any *four* of the following tools of icing : 4
- Turntable
 - Palette knife
 - Pastry brushes
 - Serrated knife
 - Pastry cone.
23. Explain any *four* chocolate and cocoa products. 4

Or

Explain any *four* chocolate decorations.