

Roll No. \_\_\_\_\_

**Model Paper “Cake Decorations & Fondant Art” Second Year  
Diploma in Professional Baking and Patisserie (02 Year Course)  
For Annual Examination 2023 & Onwards  
Objective**

Marks: 20

Time: 30 Minutes

**Note:** This part is compulsory. It should be attempted on the paper & returned to the staff after the prescribed time. Use of ink remover, Lead Pencil, cutting or over writing is not allowed.

**Q. Choose & encircle the correct answer.**

**(20x1)=20**

1. Grams of egg white in gum paste.

- a. 70g
- b. 50g
- c. 65g
- d. 100g

2. Shelf life of fondant

- a. 7days
- b. 15days
- c. 20days
- d. 25 days

3. Work of gelatin in fondant

- a. elasticity
- b. stability
- c. hardness
- d. softness

4. Origin of fondant

- a. France
- b. UK
- c. USA
- d. UAE

5. Why is fondant cracking while covering the cake

- a. too thin
- b. too hard
- c. too soft
- d. not enough elasticity

6. What is the most stable icing is

- a. royal icing
- b. American butter cream
- c. Italian merigue butter cream
- d. swissmerigue butter cream

7. Shelf life of eggs is
  - a. 1day
  - b. 2 day
  - c. 5days
  - d. 7day
  
8. Poured fondant is made by super saturating water with what ?
  - a. sucrose
  - b. fat
  - c. baking soda
  - d. caffeine
  
9. What might you add to rolled fondant to make it more pliable?
  - a. sugar
  - b. water
  - c. baking soda
  - d. glycerine
  
10. Temperature of making edible lace is
  - a. 60 degree Celsius
  - b. 100 degrees Celsius
  - c. 120 degree Celsius
  - d. 150 degree celcius
  
11. Which of these is not a standard ingredient of sponge cake?
  - a. Flour
  - b. Milk
  - c. Yeast
  - d. Butter
  
12. What kind of pastry is a classic éclair made from?
  - a. Puff Pastry
  - b. Filo Pastry
  - c. Shortcrust Pastry
  - d. Choux Pastry
  
13. What type of nut is used in the making of marzipan?
  - a. Walnuts
  - b. Almonds
  - c. peanuts
  - d. cashew nuts
  
14. What kind of butter is best for buttercream frosting?
  - a. salted butter
  - b. unsalted butter
  - c. moist Butter
  - d. margrine
  
15. Which sugar is better for sponge cake?
  - a. icing sugar
  - b. brown sugar
  - c. caster sugar
  - d. None of the above

- 16.** What should you use to keep fondant save from sticking to work surface when rolling out?
- flour
  - icing sugar
  - corn starch
  - Vegetable shortening
- 17.** How long does buttercream cake last?
- one month
  - 15 days
  - eight hours
  - 5to 7 days
- 18.** How should you store unused fondant or gumpaste?
- in fridge
  - in an Air tight jar
  - In a ziplock bag
  - inziplock bag and then in an airtight container
- 19.** What causes fondant sweating?
- Too much glucose
  - Wrong quantity of gelatine
  - High sugar contact
  - Water
- 20.** What is fondant used for in baking?
- to make the cakes more delicious
  - for the long shelf life of cakes
  - Sculpt or decorate cakes, cupcakes, or pastries.

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Subjective**

Time 2 Hrs 30 Minutes

Marks: 80

**SECTION-I**

**Q.1 Write short answer to any twenty-five (25) from the following questions. (25x2=50)**

- i. What is fondant?
- ii. Explain about the tylose powder?
- iii. What is shortening and its use in fondant?
- iv. What is royal icing?
- v. What is the recipe of American buttercream?
- vi. What is marzipan?
- vii. What is the difference between fondant and gum paste?
- viii. Explain about types of fondant and its names?
- ix. What is the purpose of fondant?
- x. What is rolled fondant?
- xi. What is types of ganache?
- xii. What is warm foaming method?
- xiii. Explain about the five baking method?
- xiv. What is rice paper ,wafer sheet and isomalt?
- xv. How to color the rice paper and uses of rice paper?
- xvi. How to make edible glue?what is couverture chocolate?
- xvii. How to make edible lace and its temperature?
- xviii. What is gelatin sheet and grams of each gelatin sheet?
- xix. How to stable 2 tier cake?
- xx. What is floral tape?
- xxi. Number of petals in peony flower?
- xxii. Number of rose petal in rose?
- xxiii. Write down the tips name used in cake decorations?
- xxiv. what is dairy and non dairy cream?
- xxv. How to make cream cheese?
- xxvi. What is the shelf life of cheese cake?
- xxvii. Write down about the 7 modeling tolls used in fondant?
- xxviii. What is stencils and its use in cakes?
- xxix. What is the difference between baking powder and baking soda?
- xxx. In what month is International Cake Day celebrated?
- xxxi. What is the chemical name for baking soda?
- xxxii. What makes buttercream more stable?
- xxxiii. What is sponge cake?
- xxxiv. What are the main 2 types of fondant?
- xxxv. What happens to fondant in the oven?
- xxxvi. What is the difference in Gum paste and Fondant?
- xxxvii. What is Tylose Powder used for?

## SECTION-II

**NOTE: Attempt any three (03) long questions.**

**(3x10=30)**

**Q2.** Write down the recipe of fondant?

**Q3.** Write down the recipe of gym paste and marzipan?

**Q4.** Explain the detail recipe of malt cake?

**Q5.** Write down the recipe of chocolate buttercream and vanilla butter cream?

**Q6.** write down the detail of royal icing, its recipe, its uses and shelf life?