

CBSE Question Paper - 2010

CONFECTIONERY

(Theory)

Class – XII

Time allowed: 2 hours

Maximum Marks: 40

Note: Attempt all questions. All questions carry equal marks.

1. How will you make Chocolate Éclairs? 8
2. What will happen if too many eggs or too little baking powder is added to a cake? 8
3. What are the basic reasons for faults in cakes? 8
4. Is melting Moment a Cookie or a biscuit? Write down its recipe. 8
5. How and where will you store the following : 8
 - (a) Chocolate Éclairs
 - (b) Fruit cake
 - (c) Almond and Chocó cream Biscuits
 - (d) Vegetable patties

Other Educational Websites:

ICSEGuess.com | NIOSGuess.com | IGNOUGuess.com | IITGuess.com | MagicSense.com | AIPMTGuess.com | AIEEEGuess.com | IndiaGuess.com