

Total No. of Questions: 07

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CC301/2025/BSCHS\_SEM3

SYBSCHS (Third Semester) Examination, 2025

CC301 - FOOD PRODUCTION-III

(2021 Pattern)

Time: 2 Hrs. 30 Mins.

Maximum Marks: 50

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- |  |       |
|--|-------|
| A) Sundry Material   | [ 2 ] |
| B) Scaling   | [ 2 ] |
| C) Cutting - in  | [ 2 ] |
| D) Knock Back  | [ 2 ] |
| E) Fondant   | [ 2 ] |
| Q2. A) Explain any 10 principles of baking.                | [ 5 ] |
| B) List and explain any 05 Large equipment used in Bakery. | [ 5 ] |
| Q3. A) Write a short note on Bread Diseases.               | [ 5 ] |
| B) Give recipe of flaky pastry using 250 gms of flour.     | [ 5 ] |
| Q4. A) Give any 05 stages in bread making.                 | [ 5 ] |
| B) Explain any 05 ingredients used in cake making.         | [ 5 ] |
| Q5. A) Classify flour pastries with one example of each.   | [ 5 ] |
| B) Explain Characteristics of a good cake.                 | [ 5 ] |
| Q6. A) Classify Icings with one example of each.           | [ 5 ] |
| B) Write a short note on Raising Agents.                   | [ 5 ] |
| Q7. A) Discuss any five methods of bread making in short.  | [ 5 ] |
| B) Explain Physical and Chemical changes in Baking.        | [ 5 ] |

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