

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CC301/2025/BHMCT_SEM3

SYBHMCT (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) Artisan Bread | [2] |
| B) Maillard Reaction | [2] |
| C) Marzipan | [2] |
| D) Coagulation | [2] |
| E) Baking loss | [2] |

Q2. A) Explain the various stages and methods of bread making. [5]

B) Discuss the common faults in cakes and their remedies. [5]

Q3. A) Compare puff pastry and shortcrust pastry in terms of ingredients and method. [5]

B) Describe the types of bakery equipment used in a commercial bakery with examples. [5]

Q4. A) Describe the role of eggs and dairy products in bakery and confectionery. [5]

B) Classify icings and explain any one in detail. [5]

Q5. A) Write the functions of any 2 Sundry materials used in the Bakery & Confectionery. [5]

B) Write the 5 fillings used in the Confectionery. [5]

Q6. A) Write short notes on types of cookies with suitable examples. [5]

B) Classify different types of pastries with suitable examples. [5]

Q7. A) Describe the any 2 methods of cake making in details. [5]

B) Write short notes on bread improvers and pre-ferments used in artisan bread making. [5]
