

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CMMM122/2025/BBACM_SEM2

FYBBACM (Second Semester) Examination, 2025

CMMM122 - INTRODUCTION TO BAKERY

(2024 Pattern)

Time: 1 Hr. 30 Minutes

Maximum Marks: 25

Instructions: -

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

Q1. Explain the terms:

- | | |
|-------------------|-------|
| A) Gelatinization | [1] |
| B) Oven Spring | [1] |
| C) Scaling weight | [1] |
| D) Bloom | [1] |
| E) Single cream | [1] |

Q2. Write a short note on: sweetening agents [5]

Q3. Explain fermentation & knock back stage in detail. [5]

Q4. Explain sponge and dough method & its advantages. [5]

Q5. List and explain the use of any 5 small equipment's used in bakery [5]

Q6. State the reasons for the following faults in bread making: Dark crust, Dense crumb, Holes and tunnels, Less volume and high volume. [5]

Q7. Explain the chemical changes that occurred during baking. [5]
