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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/GE603A/2025/BSCHS\_SEM6

TYBSCHS (Sixth Semester) Examination, 2025  
GE603A - SPECIALIZATION-ADVANCED BAKING  
(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) Knock Back Stage          | [ 2 ] |
| B) Danish pastry             | [ 2 ] |
| C) Icebox and Stamped cookie | [ 2 ] |
| D) Quick Bread               | [ 2 ] |
| E) Coulis and Compote        | [ 2 ] |

Q2. A) Explain Meringues and any two types in detail. [ 5 ]

B) Explain in detail the enzymatic reaction in Bread. [ 5 ]

Q3. A) Explain the basic techniques of making custards. [ 5 ]

B) Write a short note on Boiled Sugar work in detail. [ 5 ]

Q4. A) List and explain the external characteristics of a good cake. [ 5 ]

B) Explain any two types of Custards in detail. [ 5 ]

Q5. A) State any 5 faults in bread and give remedy for the same. [ 5 ]

B) List down the steps in assembling a cake. [ 5 ]

Q6. A) Explain the procedure for making Flaky Pastry in detail. [ 5 ]

B) State the difference between Blown sugar and Pulled sugar. [ 5 ]

Q7. A) Explain any two cake making methods in detail. [ 5 ]

B) Explain any two Range Top Puddings. [ 5 ]

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