

Total No. of Questions: 4

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSMM351/2025/BSCHS_SEM5

TYBSCHS (Fifth Semester) Examination, 2025

HSMM351 – Principles of Baking

(2023 Pattern)

Time: 1 Hour

Maximum Marks: 15

Instructions: -

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

Q1. Explain the terms :

- A) Pastillage [1]
- B) Baker's percentage [1]
- C) Pinwheel cookies [1]
- D) Gelatinization [1]
- E) Shortbread [1]

Q2. Explain the stages of bread making. [5]

Q3. Write the functions of any five ingredients used in cake making. [5]

Q4. Discuss the dos and don'ts while preparing pastry. [5]
