

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PCC231/2025/BHMCT_SEM3

SYBHMCT (BHMCT_SEM3) Examination, 2025

PCC231 – FOOD PRODUCTION II

(Key. 2023 Pattern)

Time: 1 Hr. 30 Mins.

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) Short Crust Pastry | [1] |
| B) Panning | [1] |
| C) Bread disease | [1] |
| D) Raisings Agents | [1] |
| E) Gluten | [1] |

Q2. Write the functions of any five ingredients used in bread making. [5]

Q3. What are the characteristics of a good cake? [5]

Q4. Classify icings and state their uses. [5]

Q5. Discuss the dos & don'ts while preparing pastries. [5]

Q6. Explain mixing methods used in cookie preparation. [5]

Q7. What physical and chemical changes occur during baking? [5]
