

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PGMM231/2025/MSCHS_SEM3

SYMSCHS (Third Semester) Examination, 2025
PGMM231 - SPECIALIZATION IN FOOD PRODUCTION III
(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) Tempering | [1] |
| B) Cocoa Beans | [1] |
| C) Sugar Art | [1] |
| D) Frozen Desserts | [1] |
| E) Plating Techniques | [1] |

Q2. What is the importance of tempering chocolate in the chocolate-making process. [5]

Q3. Explain the different types of sugar and their uses in baking. [5]

Q4. Describe how you would apply the methods of making still frozen desserts in a recipe. [5]

Q5. Analyze the steps involved in the bean-to-bar processing of chocolate. [5]

Q6. Evaluate the significance of food plating techniques in culinary presentation. [5]

Q7. Create a simple recipe for a frozen dessert using innovative methods and describe your plating approach. [5]
