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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/GE603A/2026/BSCHS_SEM6

TYBSCHS (Sixth Semester) Examination, 2026
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) Bavarian cream [2]
- B) Tarlet [2]
- C) Blown sugar [2]
- D) Sour dough [2]
- E) Filo pastry [2]

- Q2. A) Write any 5 techniques of plating the desserts. [5]
B) Explain the cornstarch puddings with an example. [5]

- Q3. A) Write a short note on baked meringues. [5]
B) Explain 2 special pastries prepared from puff pastry & choux pastry. [5]

- Q4. A) Write various stages of sugar boiling & the temperature of each stage. [5]
B) Explain the process of making pulled sugar with an example. [5]

- Q5. A) What is yeast dough? Explain types of yeast doughs. [5]
B) Write 5 types of cookies with one example of each. [5]

- Q6. A) What are the characteristics of good bread? [5]
B) Write a short note on quick bread. [5]

- Q7. A) Explain the steps of assembling & icing simple cakes. [5]
B) Explain basic cake decorating techniques. [5]
