

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CSMM122/2026/BSCCS_SEM2

FYBSC CS (Second Semester) Examination, 2026

CSMM122 - BASIC OF BAKERY

(2025 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) Baking Loss [1]
- B) Self Raising Flour [1]
- C) Knock Back [1]
- D) Palette Knife [1]
- E) Bakers Percentage [1]

Q2. Explain any ten principles of baking. [5]

Q3. Define Sweetening Agents. Explain any four sweetening agents in short. [5]

Q4. List any ten stages in bread making and explain any two in short. [5]

Q5. Explain any two large bakery equipments in brief. [5]

Q6. Write a short note on the following Bread Making Methods: [5]

- a. Straight Dough Method.
- b. Ferment and Dough Method.

Q7. Explain any five physical and chemical change during baking. [5]
