

Total No. of Questions: 4

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/HSMM351/2026/BSCHS\_SEM5

TYBSCHS (Fifth Semester) Examination, 2026

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) Molded cookies   | [ 1 ] |
| B) Sundry materials | [ 1 ] |
| C) Foaming Method   | [ 1 ] |
| D) Ganache          | [ 1 ] |
| E) Raising Agents   | [ 1 ] |

Q2. Explain any two methods of Bread Making. [ 5 ]

Q3. Classify Flour pastries with one example of each. [ 5 ]

Q4. Discuss the factors to be considered while making cake. [ 5 ]

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