

Seat No:

[0607]/PCC231/2026/BHMCT_SEM3

SYBHMCT (Third Semester) Examination, 2026

PCC231 - FOOD PRODUCTION II

(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) Bakers Percentage [1]
- B) Bulk Fermentation [1]
- C) Blind Baking [1]
- D) Biological Leavening Agent [1]
- E) Planetary Mixer [1]

Q2. Write the recipe of a Flaky pastry using 250 gms of Refined flour. [5]

Q3. Write points to be considered for assembling and icing the cake. [5]

Q4. List any 5 types of cookies and explain one in detail. [5]

Q5. Explain any 5 methods of bread making in short. [5]

Q6. Write short note on Sugar Batter method of cake making with example. [5]

Q7. Explain any five types of flours used in bakery [5]
