

BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)  
B.Sc. (H. & H.A.) Sem-I : WINTER : 2023  
SUBJECT : FOOD COMMODITIES

Day : Thursday

Time : 10:00 AM-11:30 AM

Date : 30-11-2023

**W-19856-2023**

Max. Marks : 30

**N.B.:**

1) All questions are **COMPULSORY**.

**SECTION - I**

Q.1) Answer **ANY SIX** of the following: (1 Marks X 6 = 6)

- a) State any two points to be borne in mind while purchasing root vegetables.
- b) Give two examples of long grain rice.
- c) List any four varieties of oil.
- d) Name any two natural flavouring ingredients.
- e) Name any two varieties of soft cheese.
- f) List any two types of cream with their percentage of fat.
- g) What are conserves?
- h) List any four gelling agents.

Q.2) Attempt **ANY THREE** of the following: (4 Marks X 3 = 12)

- a) Classify fruits giving two examples of each.
- b) Draw a neat labelled diagram of wheat and give its composition.
- c) With the help of a flowchart describe the manufacturing process of margarine.
- d) State any four culinary uses of sugar.

Q.3) Attempt **ANY THREE** of the following: (4 Marks X 3 = 12)

- a) Classify raising agents with an example each.
- b) State any four functions of herbs and spices.
- c) State any four points to be considered for storage of milk.
- d) State any four points to be considered while purchasing cheese.
- e) Give any four culinary uses of butter.

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