

B.H.M.C.T. / B. Sc. (Hospitality & Hotel Administration) Sem-I
(CBCS-2018 Course) : SUMMER - 2019

SUBJECT: FOOD COMMODITIES

Day: Tuesday
Date: 07/05/2019

Time: 10.00 AM To 11.30 AM
Max. Marks: 30

S-2019-2401

N.B:

- 1) All Questions are **COMPULSORY**.
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Q.1 Attempt (ANY SIX) (06)

- a) List any two flower and any two bulb vegetables.
- b) Give two examples of long grain rice.
- c) List any four gelling agents.
- d) What are preserves?
- e) List any four common natural colouring agents used in culinary.
- f) Name any two varieties of English cheeses
- g) Name any two animal fats.
- h) State any two catering uses of curd.

Q.2 Attempt (ANY THREE) (12)

- a) State any four points to be considered while purchasing vegetables.
- b) List and describe four types of floors.
- c) Describe hydrogenation of fat, list two sources of fats each.
- d) List and briefly explain any four types of sugar.

Q.3 Attempt (ANY FOUR) (12)

- a) Discuss any two types of raising agents.
- b) Give any four culinary uses of spices.
- c) State any four culinary uses of milk
- d) With help of flowchart give manufacturing process of cheddar cheese.
- e) Give any four culinary uses of butter.
