

**B.H.M.C.T. SEM-I (2010 COURSE) /B. SC. (HOSPITALITY &
HOTEL ADMINISTRATION) SEM - I (2010 COURSE) : SUMMER-2018**
SUBJECT:- FOOD COMMODITIES

Day : **Saturday** **S-2018-2137** Time : **10.00 AM TO 01.00 PM**
Date : **28/04/2018** Max. Marks : 80

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.

- Q.1** Answer **ANY FOUR** of the following: [16]
- a) Classify vegetables with examples of each.
 - b) What precautions one should take while cooking pulses?
 - c) Explain "rendering of fats".
 - d) Draw and label a diagram showing structure of wheat.
 - e) Explain the composition of buffalo milk.
- Q.2** Answer **ANY FOUR** of the following: [16]
- a) List and explain any four types of sugar.
 - b) Explain in detail any two types of raising agents.
 - c) List and explain any four types of eggs.
 - d) List and explain any four catering uses of milk.
 - e) State any two properties of
 - i) Butter
 - ii) Groundnut oil.
- Q.3** Answer **ANY FOUR** of the following: [16]
- a) State any four continental herbs with their uses in cooking.
 - b) List any two types and uses of edible gums in cooking.
 - c) State any four uses of Cream.
 - d) Define condiments and explain any two in brief.
 - e) Define convenience food and list any six examples of the same.
- Q.4** Answer **ANY FOUR** of the following: [16]
- a) List any two commonly used colours and flavours each in bakery.
 - b) State any four points of difference between herbs and spices.
 - c) State and explain different types of preserves.
 - d) State any four disadvantages of using convenience food in the catering industry.
 - e) List and explain four types of preservatives, used in food.
- Q.5** Answer **ANY TWO** of the following: [16]
- a) Explain the manufacturing process of Tea by orthodox method.
 - b) State and explain manufacturing process of chocolate.
 - c) Explain manufacturing process of cheddar cheese in detail.

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