

**B.H.M.C.T. SEM-I (2010 COURSE) /B. SC. (HOSPITALITY &  
HOTEL ADMINISTRATION) SEM – I (2010 COURSE) :  
WINTER - 2017  
SUBJECT: FOOD COMMODITIES**

Day : **Monday**  
Date : **20/11/2017**

**W-2017-1447**

Time : **08.30 AM TO 11.30 AM**  
Max.Marks.80

**N.B.**

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

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- Q.1** Answer **ANY FOUR** of the following: (16)
- a) List any four culinary uses of milk.
  - b) Give the classification of vegetables with two examples of each.
  - c) Draw a neat labeled diagram to show the various parts of a wheat grain.
  - d) Give the classification of fruits with one example of each.
  - e) List the different types of sugars.
  - f) Classify raising agents with two examples of each.
- Q.2** Answer **ANY FOUR** of the following: (16)
- a) State any four points of differentiation between Herbs and Spices.
  - b) Write two advantages and two disadvantages of convenience food.
  - c) Discuss four types of fats.
  - d) Give the classification of Tea.
  - e) Explain different types of Rice.
  - f) With help of a flow chart, describe the manufacturing process of Margarine.
- Q.3** Answer **ANY FOUR** of the following: (16)
- a) Classify edible gums with an example of each.
  - b) State any four catering uses of cream.
  - c) Draw a neat labeled diagram of an egg.
  - d) What is rendering of fat? Discuss two ways of rendering fat.
  - e) List any four culinary uses of fruits in cooking.
  - f) Write in detail roller milling process of wheat.
- Q.4** Answer **ANY FOUR** of the following: (16)
- a) Describe the method of sprouting pulses.
  - b) List and briefly discuss any four types of flour.
  - c) List any four commonly used essences used in bakery.
  - d) Briefly discuss following steps in manufacture of Cheddar Cheese  
i) Ripening of milk ii) Scalding of Milk
  - e) Describe: i) Pasteurization of milk ii) Homogenization of milk
  - f) List four culinary uses of yoghurt.
- Q.5** Answer **ANY FOUR** of the following: (16)
- a) List and discuss any four types of Coffee.
  - b) Give the composition of buffalo milk.
  - c) Discuss any four types of Preservatives.
  - d) How would you store the following  
i) Cardamom ii) Coriander leaves
  - e) Classify 'Colors' giving examples.
  - f) List any four types of oils. Give the brand names for the same.

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