

**DIPLOMA IN CULINARY ARTS : WINTER - 2017**

**SUBJECT : FOOD COMMODITIES**

Day : **Friday**  
Date : **17/11/2017**

**W-2017-1510**

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

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**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:

- a) Explain various types of flour.
- b) What is rendering of fats?
- c) Write four steps of manufacturing of butter.
- d) What is UHT and sterilized milk?
- e) Explain four types of cream.
- f) What are various types of preservation?

**Q.2** Answer **ANY FOUR** of the following:

- a) Classify fruits with two examples each.
- b) Explain rancidity in fats and oils.
- c) Explain the method of sprouting and cooking pulses.
- d) Classify raising agents with examples.
- e) What are condiments? Explain.
- f) Classify edible gums.

**Q.3** Answer **ANY FOUR** of the following:

- a) Explain roller milling and stone milling process.
- b) What are various processed eggs?
- c) Give composition of cow's milk.
- d) What are different grades of tea?
- e) What are various types of rice and rice products?
- f) Explain preserves with examples.

**Q.4** Answer **ANY FOUR** of the following:

- a) Write the difference between herbs and species.
- b) Give the classification of vegetables with two examples.
- c) Explain four types of sugar.
- d) Write four functions of fats and oils.
- e) What are various types of coffee?
- f) List commonly used colours and flavours in cooking.

**Q.5** Answer **ANY TWO** of the following:

- a) Explain the manufacturing process of Cheddar Cheese.
- b) Write the manufacturing process of fats and oils.
- c) Explain in detail manufacturing process of Cocoa.