

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE)
B.H.M.C.T. Sem-I : WINTER :- 2021
SUBJECT: FOOD COMMODITIES

Day : Thursday
Date 3/2/2022

W-19925-2021

Time : 10:00 AM-11:30 AM
Max. Marks: 30

N.B.

- 1) All questions are **COMPULSORY**
 - 2) Figures to the right indicate **FULL** marks.
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Q.1 Attempt **ANY SIX** questions from the following. **(06)**

- a. State any two purchasing points for tubers and two root vegetables.
- b. Name any two rice products.
- c. List any four natural colouring food ingredients.
- d. What are conserves?
- e. List any four gelling agents.
- f. Name any two varieties of cheese from England.
- g. Give any two properties of margarine.
- h. Give two catering uses of curd.

Q.2 Attempt **ANY THREE** questions from the following: **(12)**

- a. Classify fruits giving two examples of each.
- b. List and briefly explain any four types of wheat flour.
- c. Discuss rendering of fats and rancidity of fats and oils.
- d. List any four types of sugar and give their uses.

Q.3 Attempt **ANY THREE** questions from the following: **(12)**

- a. Discuss biological raising agents.
- b. Give any four culinary uses of spices.
- c. State any four points to be considered for storage of milk.
- d. Classify cheese on basis of texture giving an example each.
- e. Briefly describe the steps in manufacturing of butter.

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