

B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS 2024)
B. Sc. (H & HA) Sem-I : WINTER : 2024
SUBJECT: FOOD COMMODITIES

Day : Thursday
Date : 28/11/2024

W-29478-2024

Time : 10:00 AM-12:00 PM
Max. Marks : 50

N. B. :

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

Q.1 a)	Attempt ANY TEN of the Following (10 marks)	Marks	BTL	CO
i)	Name any four example of a root vegetable.	1	Remembering	CO1
ii)	Name any two natural source of sugar.	1	Remembering	CO1
iii)	State any two parts of composition of wheat	1	Understanding	CO2
iv)	Name four commonly used herbs.	1	Remembering	CO1
v)	Name two artificial food colours.	1	Remembering	CO1
vi)	Name any two vegetable oils used for cooking.	1	Remembering	CO1
vii)	From the following choose the main functions of sugar in baking? a) Tenderizing b) Thickening c) Preserving d) Emulsifying	1	Understanding	CO2
viii)	Define a raising agent.	1	Understanding	CO2
ix)	State any two parts of is the main component of egg	1	Understanding	CO1
x)	From the following choose the leafy vegetable: a) Carrot b) Spinach c) Potato d) Onion	1	Remembering	CO1
xi)	From the following choose correct type of rice that commonly used in Biryani? a) Basmati rice b) Arborio rice c) Jasmine rice d) Short-grain rice	1	Remembering	CO1

P. T. O.

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| xii) | From the following choose high in omega-3 fatty acids oil
a) Olive oil
b) Coconut oil
c) Flaxseed oil
d) Palm oil | 1 | Understanding | CO2 |
| xiii) | State any two brands of milk? | 1 | Understanding | CO2 |

Q.2	Attempt ANY FIVE of the Following (20 Marks)	Marks	BTL	CO
i)	Discuss the composition of milk and its nutrition.	4	Understanding	CO2
ii)	Describe the culinary uses of fats and oils in various cooking methods	4	Understanding	CO2
iii)	Describe the different types of food colours (natural and artificial) and explain the guidelines for their safe use in the food industry	4	Analysing	CO2
iv)	Discuss the different functions of eggs in food preparation, such as binding and leavening.	4	Understanding	CO2
v)	Classify vegetables into their various categories with two examples of each.	4	Understanding	CO1
vi)	Describe the following types of sugar in detail 1. Liquid Sugar 2. Brown Sugar	4	Understanding	CO2

Q.3	Attempt ANY FIVE of the Following (20 Marks)	Marks	BTL	CO
i)	Discuss the role of condiments in food and provide examples of common condiments.	4	Understanding	CO1
ii)	Explain composition of egg with neat labelled diagram	4	Understanding	CO2
iii)	Explain the different types of cheese and their culinary uses.	4	Understanding	CO2
iv)	Explain the composition and structure of a wheat grain with neat labelled diagram	4	Understanding	CO2
v)	Explain the different forms of food colours and their instructions for use.	4	Understanding	CO2
vi)	Discuss the sources of sugar and types of the same.	4	Understanding	CO1
vii)	Explain the sources of fats and oils, differentiating between animal and plant sources.	4	Understanding	CO2

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