

**B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS 2024)**  
**B. Sc. (H & HA) Sem-I : WINTER: 2025**  
**SUBJECT: FOOD COMMODITIES**

Day : Thursday  
Date : 27/11/2025

**W-29478-2025**

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) State the name of cereal is commonly used to make Semolina	1	Remembering	CO1
ii) Name any two biological raising agent.	1	Remembering	CO1
iii) State any two factors to be consider while purchasing leafy vegetables.	1	Remembering	CO2
iv) State the function of sugar	1	Understanding	CO2
v) Give any two examples of a condiment.	1	Remembering	CO1
vi) State any three animal source of fats.	1	Remembering	CO1
vii) Explain the primary use of cream in desserts	1	Understanding	CO2
viii) Name any two edible gum used in the food industry.	1	Remembering	CO1
ix) Name any two function of eggs.	1	Understanding	CO2
x) Name any three types of cheese.	1	Remembering	CO1
xi) From the following choose a type of soft cheese a) Cheddar b) Brie c) Parmesan d) Gouda	1	Remembering	CO1
xii) From the following choose the best way to store root vegetables a) In a plastic bag at room temperature b) In the refrigerator wrapped in paper c) In a dry, cool, and dark place d) In the freezer	1	Applying	CO2
xiii) From the following choose an artificial food colour? a) Beetroot red b) Curcumin c) Tartrazine d) Annatto	1	Remembering	CO1

**P. T. O.**

<b>Q.2</b>	Attempt <b>ANY FIVE</b> of the Following (20 Marks)			<b>Marks</b>	<b>BTL</b>	<b>CO</b>
	i)	Discuss the different types of rice and their culinary applications.		4	Understanding	CO2
	ii)	Explain the proper methods for storing eggs to maintain freshness and safety.		4	Understanding	CO2
	iii)	Explain the key considerations when purchasing fruits.		4	Understanding	CO2
	iv)	List down the different types of Cheese on the basis of origin country.		4	Understanding	CO1
	v)	Describe the proper methods of storing spices to preserve their flavour.		4	Understanding	CO2
	vi)	Explain the different types of sugar and their uses in cooking and baking.		4	Understanding	CO2
<b>Q.3</b>	Attempt <b>Any Five</b> of the Following (20 Marks)			<b>Marks</b>	<b>BTL</b>	<b>CO</b>
	i)	Discuss rancidity in fats and types of the same in detail		4	Analysing	CO2
	ii)	Explain the different types of cheese by texture and their culinary uses.		4	Understanding	CO2
	iii)	List 4 brands of Rice & Wheat each		4	Remembering	CO1
	iv)	Differentiate between herbs and spices with examples.		4	Understanding	CO2
	v)	Describe the types of edible gums used as gelling agents in the food industry.		4	Understanding	CO2
	vi)	List the nutritional values of maize, barley, and oats.		4	Remembering	CO1
	vii)	Discuss the different types of raising agents with examples.		4	Understanding	CO2

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