

**BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION)
(CBCS-2018 COURSE)**

**B.Sc. (H. & H.A.) Sem-I :SUMMER- 2022
SUBJECT : FOOD COMMODITIES (THEORY)**

Day : Thursday
Date : 14-07-2022

S-19856-2022

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

N.B.:

- 1) All questions are **COMPULSORY**.

SECTION - I

Q.1) Answer **ANY SIX** of the following: (1 Marks X 6 = 6)

- State any two points to be borne in mind while purchasing green leafy vegetables.
- State any two points to be considered while cooking pulses.
- Give any two properties of butter.
- List any four natural colouring food ingredients.
- Name any two varieties of hard cheese.
- Give two catering uses of curd.
- What is a confit?
- Give an example of chemical and animal derived gelling agent.

Q.2) Attempt **ANY THREE** of the following: (4 Marks X 3 = 12)

- Classify vegetables giving two examples each.
- List and briefly explain any four types of flour.
- With the help of a flowchart describe the manufacturing process of oil.
- State any four functions of sugar.

Q.3) Attempt **ANY THREE** of the following: (4 Marks X 3 = 12)

- Discuss any two types of raising agents.
- Give any four points of differentiation between herbs and spices.
- Give any four culinary uses of milk.
- State any four culinary uses of cheese.
- Give any four culinary uses of cream.
