

**BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-  
2018 COURSE)**

**B.H.M.C.T. Sem-I :SUMMER- 2022  
SUBJECT : FOOD COMMODITIES (THEORY)**

Day : Thursday

Date : 14-07-2022

**S-19925-2022**

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)

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

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

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

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

- a) Discuss any two types of raising agents.
- b) Give any four points of differentiation between herbs and spices.
- c) Give any four culinary uses of milk.
- d) State any four culinary uses of cheese.
- e) Give any four culinary uses of cream.

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