

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

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

Day : Thursday

Time : 10:00 AM-11:30 AM

Date : 8/12/2022

W-19856-2022

Max. Marks : 30

N.B.:

- 1) All questions are **COMPULSORY**.
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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 flower vegetables.
- List the different types of rice on basis of the process it undergoes.
- Name any two sources of animal fat.
- State any two points to be kept in mind while using food colours.
- Name any two varieties of cheese from England.
- What do you mean by compound butter?
- Name any four types of preserves.
- List any four gelling agents.

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

- Classify fruits giving two examples each.
- Draw a neat labelled diagram of wheat and give its composition.
- State any four functions of fats.
- List and describe any four types of sugar.

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

- Define raising agents and classify them giving an example each.
- State any four culinary uses of herbs and spices.
- Describe the following types of milk:
 - Skimmed milk
 - Sterilized milk
- With the help of a flowchart give the manufacturing process of Cheddar cheese.
- Give any four culinary uses of curd.
