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

**B.H.M.C.T. Sem-I : WINTER- 2022
SUBJECT : FOOD COMMODITIES**

Day : Thursday

Time : 10:00 AM-11:30 AM

Date : 8/12/2022

W-19925-2022

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)

- a) State any two points to be borne in mind while purchasing flower vegetables.
- b) List the different types of rice on basis of the process it undergoes.
- c) Name any two sources of animal fat.
- d) State any two points to be kept in mind while using food colours.
- e) Name any two varieties of cheese from England.
- f) What do you mean by compound butter?
- g) Name any four types of preserves.
- h) List any four gelling agents.

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

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

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

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