

**BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)**  
**B.Sc. (H. & H.A.) Sem-I :SUMMER : 2023**  
**SUBJECT : FOOD COMMODITIES**

Day : Thursday

Time : 10:00 AM-11:30 AM

Date : 8/6/2023

**S-19856-2023**

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 fleshy fruits.
- b) Name any two rice products.
- c) Give any two properties of margarine.
- d) List any four oil-based essences.
- e) Name any two varieties of cheese from Italy.
- f) List any two types of cream with percentage of fat.
- g) List any four types of preserves.
- h) Give any two examples of vegetable derived gelling agents.

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

- a) State any four culinary uses of vegetables.
- b) List and explain any four types of flour.
- c) Discuss rendering of fats and rancidity of fats and oils.
- d) State any four culinary uses of sugar.

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

- a) Discuss mechanical raising agent.
- b) Give any four points of differentiation between herbs and spices.
- c) Describe the following types of milk:
  - i) Pasteurized milk
  - ii) Evaporated milk
- d) With the help of a flowchart give the manufacturing process of Cheddar cheese.
- e) Give any four culinary uses of cream.

\*\*\*\*\*