

**Roll No.**

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**B.Voc. (Hospitality and Catering Management) (Sem.-1)**

## COMMODITIES

**Subject Code : BVHCM-103-19**

**M.Code : 77139**

**Date of Examination : 14-01-2023**

**Time : 3 Hrs.**

**Max. Marks : 60**

**INSTRUCTIONS TO CANDIDATES :**

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.**

## SECTION-A

1. Write briefly :
  - a. Pasteurization
  - b. Food Additives
  - c. Puff rice
  - d. Preparatory Sauces
  - e. Cider vinegar
  - f. Single Cream
  - g. Feta Cheese
  - h. Thickening Agent
  - i. Leavening Agent
  - j. Cocoa.

### **SECTION-B**

2. Explain the manufacturing process of coffee and write different types of coffee preparation.
3. Define Tea. Explain the processing and composition of tea.
4. Write composition of milk and list the milk product with its uses in cookery.
5. Classify cream according to its fat content and explain uses in food production.
6. What are cereals? List and explain various types of lentils with their uses.

### **SECTION-C**

7. What are perishable commodities used in kitchen? Explain the storage process of dairy products.
8. Define principles of food preservation. Name different method of food preservation along with explanation.
9. Name different varieties of Maize and explain its uses.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**