

[illegible]

- Homogenization
- Stone fruits
- HTST
- Market research
- Whole milk
- Basil
- Anthocyanin
- Lactose
- Molluscs
- Rigor mortis

SECTION-B

2. List the uses of five different herbs and spices used in kitchen.
3. What are the different colouring pigments available in natural food materials? Explain each.
4. Briefly explain cereals and list various cereals used in kitchen.
5. Write the classification of fruits along with examples from each group.
6. Classify sea food and explain its storage.

SECTION-C

7. What are semi perishable commodities used in kitchen? Explain the storage conditions used for storing non-perishable items.
8. Write composition of milk and list the dairy products with its uses in cookery.
9. Differentiate between fats and oils. Explain rancidity of fats and oil and its causes.

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