

Roll No. Total No. of Pages: 02

Total No. of Questions: 09

BSc. (Catering and Culinary Arts) (2015 & Onwards) (Sem.-1)

COMMODITY KNOWLEDGE

Subject Code: BSCCA-102 M.Code: 72697

Time: 3 Hrs. Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
- 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:

- MANN FIRSTRANKER COM a. Homogenization
- b. Stone fruits
- c. HTST
- d. Market research
- e. Whole milk
- f. Basil
- g. Anthocyanin
- h. 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.

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.

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