



Roll No.

Total No. of Pages : 02

Total No. of Questions : 18

B.Voc. (Hospitality and Catering Management) (2019 Batch) (Sem.-1)

**COMMODITIES**

Subject Code : BVHCM-103-19

M.Code : 77139

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**

Write briefly :

1. Cocoa
2. Perishable products
3. Raising agents
4. Semolina
5. Sweeteners
6. Capers
7. Colouring agent
8. Cereals
9. Canned food
10. Jam



**SECTION-B**

11. Write short note on pasteurisation.
12. Write names of 10 different spices and briefly explain their uses in Indian food.
13. Write a short note on flavouring and colouring agents.
14. Explain various types of milk used in kitchen.
15. What are thickening agents? Give examples.

**SECTION-C**

16. Define and classify beverages with examples. Mention uses of each.
17. What are canned, bottled and preserved foods? Give examples with their uses.
18. Explain the various types and uses of pulses. What are the points to be considered while storing cereals and pulses?

**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.**

