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Total No. of Questions : 09

B.Voc. (Hospitality & Culinary Management) (2019 Batch) (Sem.-1)

COMMODITIES

Subject Code : BVHCA-103-19

M.Code : 77130

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) Define the following :

- a) Skimmed Milk
- b) Pickles
- c) Lard
- d) Olives
- e) Canned Food
- f) Balsamic vinegar
- g) Caffeine
- h) Castor sugar
- i) Margarine
- j) Turmeric

SECTION-B

- 2) Explain Milk composition?
- 3) Explain Rendering and clarification of fat?
- 4) Types of Preparatory sauces
- 5) Jellies and Jams
- 6) Cocoa

SECTION-C

- 7) What do you understand by Vinegar? Explain its varieties.
- 8) Write down the ten varieties of pulses and their storage.
- 9) Explain Cheese with its classification and processing?

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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.