

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

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

COMMODITY KNOWLEDGE

Subject Code : BSCCA-102

Paper ID : [72697]

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. Answer briefly :

- a. Perishable products
- b. Homogenization
- c. Flat fish
- d. Aperture
- e. Furred game meats
- f. Lactose
- g. HTST
- h. Marbeling fat
- i. Tubers
- j. Rendering of fat

SECTION-B

2. Write a short note on semi perishable and discuss its storage technique.
3. Draw classification chart of vegetables and explain stem vegetables.
4. Briefly explain, what cereal is and list various cereals used in kitchen.
5. Write names of 10 different spices and briefly. Explain their uses in Indian food.
6. What are different colouring pigments available in natural food materials? Explain each.

SECTION-C

7. Draw classification chart of fish and list various methods to check freshness of shellfish while purchasing them.
8. What are non perishable materials used in kitchen? What are different methods of storing non perishable items?
9. Explain medicinal effects of spices and herbs in food. What are various methods of preserving their flavours for long time?