

**B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS 2024)**  
**B. Sc. (H & HA) Sem-I : SUMMER : 2025**  
**SUBJECT: FOOD COMMODITIES**

Day : Monday  
Date : 09/06/2025

**S-29478-2025**

Time : 10:00 AM-12:00 PM  
Max. Marks : 50

**N. B. :**

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.

<b>Q.1 a) Attempt ANY TEN of the Following (10 marks)</b>	<b>Marks</b>	<b>BTL</b>	<b>CO</b>
i) State any two Purchasing points for citrus and two stone fruits.	1	Remembering	CO2
ii) Classify rice on basis of grains size and give an example of each	1	Understanding	CO1
iii) List any four natural colouring food ingredients	1	Remembering	CO1
iv) Name any four types of sugar.	1	Remembering	CO1
v) Classify gelling agents	1	Understanding	CO1
vi) Name any two varieties of wheat by product	1	Remembering	CO1
vii) Give any two properties of coconut oil	1	Remembering	CO2
viii) List any two types of animal base fat	1	Remembering	CO1
ix) State any two Purchasing points for tubers and two root vegetables.	1	Remembering	CO1
x) Name any two rice products	1	Remembering	CO1
xi) Give the Composition of buffalo milk	1	Remembering	CO2
xii) Give examples of natural Flavouring ingredients	1	Remembering	CO1
xiii) State the equivalence of the following:	1	Understanding	CO2
1) Puffed Rice			
2) Semolina			
3) Split Black gram			
4) Split Pigeon peas			

**P. T. O.**

Q.2	Attempt ANY FIVE of the Following (20 Marks)	Marks	BTL	CO
i)	Classify fruits giving two examples of each.	4	Understanding	CO1
ii)	List and briefly explain any four types of wheat flour	4	Understanding	CO2
iii)	Classify raising agents with an example.	4	Understanding	CO2
iv)	List and describe four types of sugar.	4	Understanding	CO2
v)	State any four functions of fats.	4	Understanding	CO2
vi)	Describe the following types of milk: 1.Homogenized 2.Pasteurized	4	Understanding	CO2

Q.3	Attempt ANY FIVE of the Following (20 Marks)	Marks	BTL	CO
i)	Discuss Condiments in detail	4	Understanding/ Analysing	CO2
ii)	Give any four culinary uses of spices	4	Understanding	CO2
iii)	With the help of neat labelled diagram give the composition of wheat grain	4	Understanding/ Remembering	CO1
iv)	Write short note on Rancidity in fats and oils	4	Understanding	CO2
v)	State the equivalence of the following: 1) black-eyed bean 2) red lentils 3) chickpeas 4) Horse gram	4	Understanding	CO2
vi)	Classify cheese on the basis of texture giving an example of each	4	Understanding/ Analysing	CO2
vii)	Explain Selection criteria of an egg	4	Understanding	CO2

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