Roll No.					Total No. of Pages: 0

Total No. of Questions: 09

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

COMMODITY KNOWLEDGE

Subject Code: BSCCA-102 M.Code: 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) Spices
- b) Soft fruits
- c) FIFO
- d) Lactose
- e) Oats
- f) Butter
- g) Casein
- h) Pasteurization
- i) Food Preservation
- j) Hydrogenation

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## **SECTION-B**

- 2. What are pulses? Name the pulses which are important in our dietaries.
- 3. What are the points to be considered while storing cereals and pulses?
- 4. Explain the classification of vegetables with the examples for each group.
- 5. Draw a neat and labelled diagram of wheat.
- 6. List the nutritional importance of milk.

## **SECTION-C**

- 7. Classify fish with examples. List and explain three classical cuts of fish.
- 8. What is Maize? Write the structure and composition of maize.
- 9. Write at least ten herbs with their origin and uses.

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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