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Total No. of Pages : 02

Total No. of Questions : 09

B.Voc. (Hospitality and Culinary Arts) (Sem.–1)

COMMODITIES

Subject Code : BVHCA-103-19

M.Code : 77139

Date of Examination: 20-06-2025

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. Write briefly:

- a) Food preservation
- b) Tannins
- c) Pasteurisation
- d) Portion control
- e) Cereals
- f) Millets
- g) Worcester sauce
- h) Malt Vinegar
- i) Thickening agent
- j) Condiment.

SECTION-B

2. What are the various storing procedures you will follow while storing cheese? Name 3 types of cheese.
3. Name atleast 10 spices used in Indian Cuisine
4. What are proprietary sauces? Explain.
5. Write a short note on Rice.
6. What are preserved foods? Give examples.

SECTION-C

7. Name different varieties of Maize and explain its uses.
8. Write composition of milk and list the milk products with its uses in Cookery.
9. Draw a neat and labeled diagram of wheat with its composition.

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.