## EXAM DATE: 12.04.2018

ROLL No.....

#### NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA ACADEMIC YEAR 2017-2018

COURSE	:	Diploma in Food Production		
SUBJECT	:	Commodities		
TIME ALLOWED	:	02 Hours	MAX. MARKS:	50

(Marks allotted to each question are given in brackets)

Q.1. What are the various types of milk used in kitchen? Name atleast two types of cream used in cooking and pastry.

## OR

What are the different varieties of tea?

Q.2. Classify vegetables with examples of each group.

What are the different types of cheese?

- Q.3. List the adulterants found in the following item and suggest simple method for detecting them (**any two**).
  - (a) Dal (b) Edible oil
  - (c) Turmeric (d) Chili powder
- Q.4. Write the classification of fruit alongwith example from each group. What precaution are taken while storing fruits?

Explain different method of food preservation.

(5)

 $(2x2 \frac{1}{2} = 5)$ 

(5)

(5)

Q.5. Write atleast **five** herbs and **five** spices and their use.

## OR

Name atleast **five** part of plants that are used as spices. Give examples.

(5)

- Q.6. Differentiate between (**any two**):
  - (a) Cereal and pulses
  - (b) Jug and filter method
  - (c) Long grain and short grain rice

(2x 2 ½=5) Page **1** of **2** 

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Q.7.	Write short notes ( <b>any f</b> i (a) Adulterants (d) Agmark (g) Bouquet garni	(b) (b) (e) (h)	Blue cheese FSSAI Blast freeze	(c) (f) (i)	MSG Pasteurization Expresso (5x2=10)
Q.9.	Match the following: (a) Bok Choy (b) Pulses (c) Single cream (d) Stone fruits (e) Frommage	(i) (ii) (iii) (iv) (v)	Gouda 18% Apricots Chick peas Brassica		(5x1=5)
Q.10.	State True or False: (a) Whipped cream ( (b) Pulses are the se				

- (c) Cinnamon is flower of the plant.
- (d) Colocasia and yam are root vegetable.
- (e) Gorgonzola cheese is from Italy.

(5x1=5)

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