

- [illegible]

(ENGLISH)

[TIME ALLOWED—3 HOURS]

(MARKS—100)

COMMODITIES (TH-II)*Instructions:—* (1) All questions are *Compulsory*.(2) Illustrate your answers with neat sketches wherever *necessary*.(3) Right side figures indicates *full* marks.(4) Assume suitable data if *necessary*.**Marks**1. (a) Write the full form of the following (any *five*) :—

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(i) RO

(ii) WHO

(iii) AGMARK

(iv) RTS

(v) FIFO

(vi) ISI.

(b) Match the following :—

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Group 'A'

Group 'B'

(i) Broth

(a) Caper sauce

(ii) Fermentation

(b) Canning

(iii) Chlorophyll

(c) Yeast

(iv) Boiled mutton

(d) Pigment

(v) Thermal processing

(e) Soup.

(c) Write the local names of the following (any *five*): :—

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(i) Cumin seed

(ii) Mustard

(iii) Asafoetida

(iv) Nutmeg

(v) Bay leaves

(vi) Coriander.

(d) Say *true* or *false* (any *five*) :—

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(i) Eggs are highly perishable products.

(ii) Cheese is one of the oldest known popular food product.

(iii) Natural acids in fruits decrease the redness of the cooked fruit.

(iv) Butter can be stored for more than one year.

(v) Pastas are made from the rice flour.

(vi) Air can also be used as a raising agents.

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CON 477

Marks

2. Attempt any *two* of the following: :— 16
- (a) Define food additives and write its functions.
 - (b) Explain briefly about the food preservation methods.
 - (c) Write the importance of food colours in catering industry.
 - (d) Explain the importance of hygiene in preservation of food.
3. Answer the following (any *two*) :— 16
- (a) What is enzymatic browning with respect to fruits and vegetables.
 - (b) List different sweetening agents and write their functions.
 - (c) What are raising agents? Differentiate between Chemical and Mechanical raising agents.
 - (d) List and explain different types of flours used in bakery.
4. Name the following (any *four*) :— 16
- (a) Four types of herbs
 - (b) Four types of milk
 - (c) Four types of pasta
 - (d) Four types of butter
 - (e) Four types of cereals.
5. Write short notes on (any *four*) :— 16
- (a) Functions of fats and oils
 - (b) Food flavours
 - (c) Types of cheese
 - (d) Storage of dairy products
 - (e) Structure of wheat grain.
6. Answer any *two* of the following: :— 16
- (a) Write the functions of salt in cookery.
 - (b) Differentiate between fresh yeast and dry yeast.
 - (c) List the various electric equipments used in kitchen department.
 - (d) Explain the principles of food storage.
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