

Enrolment Number: \_\_\_\_\_

**PARUL UNIVERSITY**  
**FACULTY OF HOTEL MANAGEMENT CATERING & TECHNOLOGY**  
**HOTEL MANAGEMENT EXAMINATION**

**SESSION 2019- 2020**

**INTERNAL**

**SUBJECT NAME: - Commodities**

**SUBJECT CODE: - 21101155**

**SEMESTER- II**

**PROGRAM- BHMCT**

**DATE: 06/03/2020**

**TOTAL MARKS: 40**

Sr. No.		Marks
Q.1	<b>(A) Mark True/False.</b> (i) Humidity can lead to micro organisms' growth in food. (ii) FSSAI is an international organization. (iii) Most part of an egg is egg white. (iv) Origin of brie cheese is from India. (v) salt is an ingredient that can cause dehydration to food.	5X1=05
	<b>(B) Compulsory Question</b> (i) Protein coagulates at _____ degree temperature. (ii) Egg yolk coagulates at _____ degree temperature. (iii) Metanil yellow is found in _____. (iv) The Full Name of FSSAI is _____. (v) Vegetables should be stored at _____ degree temperature.	5X1=05
Q.2	<b>Attempt all questions</b>	5X2=10
	(1) Give 4 names of soft and hard cheese each.	
	(2) What is unsaturated fat?	
	(3) Give examples of raising agents.	
	(4) Give examples of thickening agents.	
	(5) Describe Use of cheese.	
Q.3	<b>Attempt any two</b>	5X2=10
	(1) Classify & Explain Tea.	
	(2) Classify & Explain Coffee.	
	(3) Give functions of tea and coffee	
Q.4	<b>Attempt any one</b>	10X1=10
	(1) Elaborate types and role of food additives	
	(2) Explain Cereals & pulses and their storage criteria.	