

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2015-2016

COURSE : Diploma in Bakery & Confectionery
SUBJECT : Commodities & Costing
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

- Q.1. How cheese is manufactured? Explain in detail. (10)
- Q.2. What is Debit note and Credit note? Explain in detail. (10)
- Q.3. Sugar is an essential ingredient of baking activity. Discuss stating **five** uses. (5)
- Q.4. Write short notes on (**any two**):
 (a) Monosaccharide (b) Dry fruits and nuts used in bakery
 (c) F.P.O. (d) Processed cheese
(2x2 ½ =5)
- Q.5. Differentiate between trade discount and cash discount. (5)
- Q.6. List **five** food colours and **five** essences used in bakery products. (5)
- Q.7. Answer the following (**any two**):
 (a) What is pasteurization? (b) Classify cereals
 (c) PFA standard (d) Agmark
(2 ½ + 2 ½ =5)
- Q.8. State True or False:
 (a) Debit the receiver and credit the giver is the rule for real account.
 (b) Cash book is maintained only for cash transaction.
 (c) Sales book is maintained for both cash and credit sales.
 (d) Journal is divided into debit and credit.
 (e) Sales less total cost is known as net profit.
(5x1=5)
