

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

COURSE : Diploma in Food Production
SUBJECT : Commodities & Costing
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Draw a neat and labeled diagram of wheat with its composition. (10)
- Q.2. Classify fruits with example of each group. (10)
- Q.3. Write **ten** herbs and spices with its uses. (10)
- Q.4. List the adulterants found in the following items and suggest simple methods for detecting them:
(a) Milk (b) Coriander powder (c) Sugar
(d) Red chilli powder (e) Black peppercorn (5x2=10)
- Q.5. Name different varieties of Maize and explain its uses.
OR
Explain elements of cost and draw a format of Standard Recipe Card. (10)
- Q.6. Explain Purchase control with method of purchase.
OR
Write composition of milk and list the milk products with its uses in Cookery. (10)
- Q.7. Explain breakfast cereals with points to be considered for its proper storage.
OR
Explain different methods of Food preservation. (10)

Q.8. What is portion control? Write advantages of cost control.

OR

Classify cheese and give examples with their country of origin.

(10)

Q.9. Explain the following in 2-3 lines (**any five**):

- | | |
|------------------------|--------------------|
| (a) Food additives | (b) Standard yield |
| (c) Tannins | (d) Pasteurisation |
| (e) Semi-variable cost | (f) Essences |
| (g) FIFO | (h) Adulteration |

(5x2=10)

Q.10. **A** State True or False:

- (i) Cherries, pomegranates have their colour appeal due to anthocyanin.
- (ii) Tea should be stewed not brewed.
- (iii) Glutelin and Gliadin are commonly known as Gluten.
- (iv) Sweet potato is a root vegetable.
- (v) All lentils are cereals.

B Fill in the blanks:

- (i) FPO refers to _____.
- (ii) _____ is the outer layer of the wheat kernel.
- (iii) Parmesan is a _____ cheese.
- (iv) Whipping cream contains _____ % of milk fat.
- (v) The main protein present in milk is known as _____.

(5+5=10)
