

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2016-2017

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. Write the classification of fruits alongwith examples from each group.

OR

What are the perishable commodities used in kitchen? Explain the storage condition used for dairy products.

(10)

Q.2. Name different types of cereals used in kitchen. Explain types of flour used in modern cuisine.

OR

Classify pulses and their uses in modern cuisine.

(10)

Q.3. Define the principles of food preservation. Name different methods of food preservation alongwith explanation.

OR

Discuss the various costs controlling procedure used in cuisine.

(10)

Q.4. What do you understand by Food Adulteration? Name **seven** food adulterants used in food items.

OR

Explain the manufacturing process of coffee. Write different types of preparation of coffee.

(10)

Q.5. Explain in 2-3 sentences:

- | | |
|----------------------|--------------------|
| (a) Leafy vegetables | (b) Dry fruits |
| (c) Condiments | (d) Hard cheese |
| (e) Oolong tea | (f) Soft cheese |
| (g) HACCP | (h) Cash book |
| (i) Agmark | (j) Food additives |

(10x2=20)

Q.6. Write short notes on the following:

- (a) Convenience food
- (b) Pasteurisation
- (c) International soup
- (d) Clarified butter
- (e) ISI mark

(5x2=10)

Q.7. Answer the following:

- (a) What is confectionery? List examples of sugar confectionery and baker's confectionery.
- (b) Points to be considered while purchasing fish from market?
- (c) Explain various types of milk used in kitchen.
- (d) List the uses of five different herbs and spices used in kitchen.

(4x5=20)

Q.8. State True or False:

- (a) Prunes is a type of fresh fruit.
- (b) Basil are the leaves of aromatic plant used for flavouring dishes.
- (c) Bananas should be stored at room temperature.
- (d) Break-even point is the point of profit or loss.
- (e) Pulses are good source of proteins.

(5)

Q.9. Fill in the blanks:

- (a) Artichokes is classified under the category of _____ vegetables.
- (b) Pulses are _____ of plants.
- (c) Storage temperature of egg is _____.
- (d) Raisins and prunes are good source of _____.
- (e) Animal blood is a _____ agent.

(5x1=5)
