

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CMVSC114/2025/BBACM_SEM1

FYBBACM (First Semester) Examination, 2025

CMVSC114 - FOOD COMMODITIES

(2024 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms:

- | | |
|-------------------|-------|
| A) Gelatinization | [1] |
| B) Caramel | [1] |
| C) Exotic fruit | [1] |
| D) Pulses | [1] |
| E) Pasteurization | [1] |

Q2. Enlist the selection criteria of poultry. [5]

Q3. Draw a chart stating the various color pigments present in vegetable also state the impact of heat on the pigments. [5]

Q4. Classify Seafood with one example each. [5]

Q5. Differentiate between Beans and Pulses. [5]

Q6. List any 5 millets and state one culinary use for each. [5]

Q7. Enlist types of dairy products and its culinary uses. [5]
