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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No.	
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[0607]/CSVSC114/2025/BSCCS_SEM1

FYBSC Culinary Studies (First Semester) Examination, 2025

CSVSC 114 FOOD ESSENTIALS

(2025 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*.

Q.1 *Explain the terms :*

- | | |
|--|-----|
| A) Seasonal Fruit | [1] |
| B) Condiment | [1] |
| C) Legumes and Pulses | [1] |
| D) Fats used in cookery | [1] |
| E) Sweeteners | [1] |
| Q2. Explain the effect of heat on fats. | [5] |
| Q3. Differentiate between herbs, spices, and condiments with examples. | [5] |
| Q4. What are the types of cream? Give two examples. | [5] |
| Q5. Classify vegetables with two examples each. | [5] |
| Q6. What are the selection criteria for lamb? | [5] |
| Q7. Explain the process of gelatinization with an example. | [5] |
