**INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY**

**THIRUVANANTHAPURAM**

**MID TERM / INTERNAL ASSESSMENT JUNE – JULY 2020**

**(for Regular/ Reappear/ Compartment students of 1 ½ Year Diploma in Food Production)**

**SUBJECT: COMMODITIES MAX MARKS: 50**

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**Instructions:**

1. Candidates are required to write the examination in the following format:
   1. **Paper size – A4, Blue ink only**
   2. **First Page** – Name, Roll Number, Subject Name, Subject Code, Date & Name of the Examination: Midterm / Internal Assessment June – July 2020
2. All pages to be numbered and **neatly tagged.** Number of the pages / Total pages (example 3/10)
3. The answer booklet must be sent to “The Principal, IHMCT, G.V.Raja Road, Kovalam.P.O, Thiruvananthapuram – 695527” by **speed post** only.
4. The answer booklet must reach the institute by **03.07.2020**.

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**All questions carry 10 marks. Attempt any 5 questions.**

1. Draw a near labelled diagram of maize and elaborate its uses in culinary.
2. Classify vegetables with examples of each group.
3. Classify cream according to its fat content and explain uses in food production.
4. Write the composition of milk with its uses and storage in cookery.
5. What is adulteration? List **any five** food adulterants and suggest simple tests to detect them.
6. Classify cheese and give examples with their country of origin.
7. What are cereals? List and explain various varieties of lentils with their uses.

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