

ASSIGNMENT

1. Definition of squashes and cordials. Elaborate on the different types of squashes and cordials.
2. Evaluate the market potential of squashes and cordials
3. Write the detailed process on the preparation of squashes and cordials
4. Describe the various serving methods of squashes and cordials
5. Write a note on the requirements for making squashes and cordials
6. What are the different ingredients used in the preparation of squashes and cordials. Explain in detail.
7. Discuss on the capital inputs required to set-up a squash making industry.
8. What are low sugar squashes. What are the advantages of drinking them over the high sugar ones.