

P-797

Total Pages : 3

Roll No.

BHM-401T

Introduction to Indian Cookery

Bachelor of Hotel Management (BHM)

4th Semester Examination, 2023 (June)

Time : 2 Hours]

[Max. Marks : 35

Note : This paper is of Thirty Five (35) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein. Candidates should limit their answer to the questions on the given answer sheet. No additional (B) answer sheet will be issued.

SECTION-A

(Long Answer Type Questions)

Note : Section 'A' contains Five (05) long answer type questions of Nine and Half (9½) marks each. Learners are required to answer any Two (02) questions only.

(2×9½=19)

1. What are the silent features of Indian cooking?

2. What is condiment? Write standard recipe of one Indian condiment.
3. What is a paste? Discuss different pastes used in India cooking.
4. Discuss important breads Indian cuisine. Discuss different breads in Indian cuisine.
5. Write important features of Awadhi Cuisine.

SECTION-B

(Short Answer Type Questions)

Note : Section 'B' contains Eight (08) short answer type questions of Four (04) marks each. Learners are required to answer any Four (04) questions only. (4×4=16)

1. What are the common herbs used in Indian cuisine?
2. What are the common whole spices used in Indian cuisine?
3. What are the popular sweet-dishes of Bengali cuisine?
4. What are the popular vegetable dishes of South-Indian cuisine?

5. What is the use of bamboo-shoot in Indian cuisine?
 6. What is 'Lababdar Gravy'?
 7. What is 'Yakhni Gravy'?
 8. What is the use of 'Hung-Curd' in Indian gravies?
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