

**P-801**

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## **BHM-502AT**

### **Regional Cuisines of India-I**

Bachelor of Hotel Management (BHM)

5th 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. Discuss "Uttarakhand Cuisine". Give Examples.

2. Elaborate important fairs and festivals of Haryana. Highlight the special foods served in "Haryanvi Cuisine".
3. What is the festival celebrated in Rann of Kutch? Discuss the food specialties of this festival.
4. What are street food specialties in Maharashtrian Cuisine. Discuss any one in detail.
5. Differentiate between Garhwali and Kumaoni Cuisines.

## **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. Discuss two sweet specialties of Kumaoni Food.
2. What are the features of Konkani Cuisine?
3. Write recipe for one Jaggery (Gur) based sweet dish from Indian Cuisine.
4. What is Kashmiri Wazwaan?

5. Discuss any two very popular Gujarati Snacks.
  6. Plan a menu for State Banquet to be hosted for foreign guests in Uttarakhand.
  7. What is Delhi Cuisine?
  8. Enlist the special regional fruits available in Uttarakhand in summer and winter seasons which are not usually available in other states in North India.
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