

S-928

Total Pages : 3

Roll No.

BHM-401T

Introduction to Indian Cookery

Bachelor of Hotel Management (BHM)

4th Semester Examination, 2022 (Dec.)

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.

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 is the Philosophy of Indian Food?

2. What is classification of Indian spices?
3. What is a curry? Discuss the famous curries of India.
4. Discuss important rice dishes of South-Indian cuisine.
5. Write important features of Bengali 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 Tendering agents used in Indian cuisine?
2. What are the common Aromatic agents used in Indian cuisine?
3. What are the popular snacks of South Indian cuisine?
4. What are the popular snacks of Awadhi cuisine?
5. What is the use of Asafoetida in Indian cuisine?

6. What is 'Potli Ka Masala'?
 7. What is 'Blending of Spices'?
 8. What is the use of 'Magaj Seeds' in Indian gravies?
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