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Total Pages : 3

Roll No.

BHM-502AT

Regional Cuisines of India-I

Bachelor of Hotel Management (BHM)

5th 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 are the characteristics features of Kashmiri Cuisine? Describe in brief about equipments and utensils used in Kashmiri kitchen.

2. List the five popular dishes from Punjab. Write the recipe of any two dishes for 4 portions.
3. Write a detailed note on 'cuisine of Goa'.
4. What are the characteristic features of Maharashtrian cuisine? What are the various sub-regions of Maharashtrian cuisine? Briefly explain each with two examples of popular dishes.
5. Write a detailed note on 'Festival Foods of Indian Regional 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. Write a brief note on ' Waazwan'.
2. Describe salient features of Gujarati cuisine.
3. Write recipe of ' Mutton Vindaloo'.
4. List the festivals celebrated in Himachal Pradesh and describe any one in detail.

5. Write a note on 'Cuisine of Rajasthan'.
 6. List the popular dishes from Uttarakhand and write recipe of any one for 4 portions.
 7. Differentiate between Rista and Gushtaba.
 8. Write a detailed note on 'Indian Regional Sweets'.
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