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Roll No. :

BHM-401T

Introduction to Indian Cookery

Bachelor of Hotel Management (BHM-17)

4th Semester Examination June 2022

Time : 2 Hours

Max. Marks : 40

Note : This Paper is of forty (40) marks divided into two (02) Section A and B. Attempt the questions contained in these sections according to the detailed instructions given there in.

Section-A

(Long Answer-type questions)

Note: Section 'A' contains Five (05) Long-answer type questions of ten (10) marks each. Learners are required to answer any two (02) questions only.

(2 x 10 = 20)

Q.1. Write a note on the gastronomic heritage of India ?

P.T.O.

- Q.2 Write a note on the Herbs used in Indian cuisine with special reference to their therapeutic qualities ?
- Q.3 What are the basic gravies commonly used in Indian cuisine. What role do they play in the Indian gastronomy ?
- Q.4 Write a note on spices used in Indian Cooking ?
- Q.5 Write a note on various thickening agents used in Indian Cookery ?

Section-B

(Short Answer-type questions)

Note: Section 'B' contains Eight (08) Short-answer type questions of five (05) marks each. Learners are required to answer any four (04) questions.

(4 x 5 = 20)

- Q.1 Write a note on the various uses of spices ?
- Q.2 What are the points to be kept in mind while blending the spices ?

P.T.O

- Q.3 What are the common colouring agents used in Indian Cuisine ?
- Q.4 Give recipe of (Any one) :
- a. Lababdar Gravy
 - b. Achari Gravy
- Q.5 Discuss any one cuisine from North India in brief along with a sample menu and one line description of guen dishes ?
- Q.6 What are meat tenderizers ? Enlist popular meat tenderizers used in Indian cuisine and discuss their effect on meat products ?
- Q.7 Write a note on various souring agent used in Indian Cooking ?
- Q.8 Write a various flavouring agents used in cooking Indian food ?

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