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Roll No. :

BHM-502AT

Regional Cuisine of India-I

Bachelor of Hotel Management (BHM-17)

5th 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. What do you mean by term 'waazwan' ? List the major dishes essentially prepared in waazwan. Distinguish between 'Rista' and 'Gushtaba'.

P.T.O.

- Q.2 What are the characteristics features of Rajasthani Cuisine?
Describe in brief about equipments and utensils used in Rajasthani kitchen ?
- Q.3 Write a detailed note on 'Cuisine of Maharashtra'.
- Q.4 Write a note on "cuisine of Himachal Pradesh".
- Q.5 Write a note on "Fairs and festival of India".

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 brief note on 'festival celebrated in Delhi'.
- Q.2 What are the characteristics features of Cuisine of Punjab ?

P.T.O

- Q.3 List five most popular dishes from cuisine of Goa and write recipe of any one of them for four portions ?
- Q.4 List popular dishes from cuisine of Gujarat ? Write recipe of 'Dhokala'.
- Q.5 Write a brief note on 'agriculture and staple food of Haryana'.
- Q.6 Write a brief note on 'Fairs and Festival food of Maharashtra'.
- Q.7 Write the recipe of "Fish Amritsari".
- Q.8 Write a note of "festival foods in India".

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