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Roll No. :

BHM-602AT

Regional Cuisines of India-II

Bachelor of Hotel Management (BHM-17)

6th 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 therein.

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. Which state of India is known as the "Rice bowl of India". Write the characteristics of the cuisine of the state.

Q.2. Orissa is known for its Temple cuisine, explain in detail.

P.T.O.

- Q.3. Write a detailed note on the cuisine of Uttarakhand.
- Q.4. Which state is known as 'God's own country' write down the characteristics of the cuisine of this state.
- Q.5. Distinguish in detail the difference between Mughlai cuisine and Nizami cuisine.

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 note on Dum pukth.
- Q.2. Write a note on Telangana cuisine.
- Q.3. The Nizams played an important role in developing the cuisine of Hyderabad discuss in short.
- Q.4. Discuss in short the festive foods of Uttarakhand write the recipe of any two dishes.
- Q.5. Write down the name of kitchen equipments used in Uttrakhandi kitchen.

P.T.O.

Q.6. Write down the difference between

- 1) Kheer and Payasam
- 2) Jalebi and Imarti
- 3) Bal mithai and Barfi
- 4) Bibinca and Pitha

Q.7. What is the role of Widows in Bengali cuisine?

Q.8. How does the climate influence the cuisine of Tamil Nadu.
