

BHM-401T

Introduction to Indian Cookery

Bachelor of Hotel Management (BHM-17)

Fourth Semester, Examination, 2019 (June)

Time : 3 Hours]

[Max. Marks : 40

Note : This paper is of Forty (40) marks divided into three (03) sections A, B and C. Attempt the questions contained in these sections according to the detailed instructions given therein.

SECTION-A

(Long Answer Type Questions)

Note : Section 'A' contains four (04) long answer type questions of Nine and half (9½) marks each. Learners are required to answer any two (2) questions only.

(2×9½=19)

1. Write a note on the development of Indian cuisine.
2. Write a note on blending of masala.
3. Discuss the salient features of South Indian cuisine.
4. Write a note on the cuisine of Rajasthan and Maharashtra states.

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 herbs and spices ? Explain their importance in Indian cuisine.
2. What is Panch Phoran ? Enlist the spices and their quantities in the preparation of panch phoran.
3. What are the derivative gravies of Makhani gravy ? Give recipe of any one.
4. Give the importance of Masala blends in Indian regional cuisine.
5. Give the recipe of Garam Masala powder.
6. What do you understand by the term meat tenderizer ? Explain in brief.
7. Write a note on FSSAI and its role in food safety.
8. What are the common souring agents used in Indian cuisine ?

SECTION-C
(Objective Type Questions)

Note : Section 'C' contains *ten* (10) objective type questions of half ($\frac{1}{2}$) marks each. All the questions of this section are compulsory. (10 \times $\frac{1}{2}$ =05)

Indicate whether the following statements are true or false.

1. The food in the earlier times was classified on the basis of 'Vargas' where cereals were known as 'phala'.
2. Jhulakia is a popular pepper found in north-eastern parts of India.
3. Wazwan is an another name given to Bengali cuisine.
4. Punjab is famous for its chhena based desserts.
5. Aniseed is a spice also known as 'Jeera'.
6. Kadhai gravy is a derivative of Makhani gravy.
7. 'Ver Masala' is famous in Kashmir.
8. Clove is a type of hot spice.
9. Pectin is obtained from guavas.
10. Raw papaya is a meat tenderizer.

