

**B.H.M.C.T. Sem-VII (2010 Course) : SUMMER - 2019**

**SUBJECT : FOOD PRODUCTION - VI**

Day : Saturday  
Date : 20/04/2019

**S-2019-2478**

Time : 02.00 PM To 04.00 PM  
Max. Marks : 40

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**N. B. :**

- 1) All questions are **COMPULSORY**.
  - 2) Figures to the right indicate **FULL** marks.
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**Q. 1** Explain the following culinary terms (**Any Eight**) **(08)**

- a) Shikora
- b) Toddy
- c) Murabba
- d) Panch phoran
- e) Brista
- f) Gujiya
- g) Sorpotel
- h) Loab
- i) Moilee
- j) Do Pyazaa

**Q. 2** Plan a festival menu for the state of Bengal / Karnataka and explain each dish **(08)** briefly. (**Any One**)

**Q. 3** a) With reference to geographical location, historical background, seasonal availability and special equipment explain in detail the cuisine of Maharashtra / Kashmir. (**Any One**) **(04)**

b) Discuss the eating habits and cooking belief of Jainism / Muslim community. **(04)** (**Any One**)

**Q. 4** a) Explain the role of the following ingredients in Indian Cuisine. (**Any Four**) **(04)**

- i) Cinnamon
- ii) Saffron
- iii) Cardamom
- iv) Poppy seeds
- v) Ginger
- vi) Cumin

b) State the composition of following masalas. (**Any Two**) **(04)**

- i) Goda masala
- ii) Sambar masala
- iii) Chaat masala

**Q. 5** Attempt **ANY TWO** of the following: **(08)**

- a) List and explain any four types of Shammi Kebabs.
- b) List and explain any two vegetarian and two non-vegetarian preparation from Hyderabad.
- c) List and explain any two popular main courses from Goa and Rajasthan each.