

B.H.M.C.T Sem-VI & B.C.S.(2016 Course) Summer-2019  
Subject:- Regional Cuisines of India. Housekeeping.

Date: Tuesday  
Day: 09/04/2019

**S-2019-2426**

Time: 10.00 AM To 12.30 PM  
Max. Marks: 60

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Both the sections to be written on the **SAME** answer sheet.
- 3) Figures to the right indicates **FULL** marks.

**SECTION – I**

- Q.1** Explain the following culinary terms: **ANY SIX** (06)  
i) Kahwah      ii) Gajjac      iii) Wazwan      iv) Loab  
v) Pongal      vi) Bhatura      vii) Biryani      viii) Imarti
- Q.2** Attempt **ANY THREE** of the following: (12)  
a) Discuss the eating habits and cooking beliefs of Hindu community.  
b) State any eight functions of masalas in Indian cuisine.  
c) List and explain any four traditional equipments used in Lucknowi cuisine.  
d) State and briefly explain any four basic considerations while organizing a theme lunch.
- Q.3** Attempt **ANY THREE** of the following: (12)  
a) Briefly write the food ethos of Jainism.  
b) What do you mean by Vata dosha? What foods should vata prakruti individual avoid?  
c) List and explain any four varieties of shammi kebabs.  
d) You are required to organize a Maharastrian theme lunch for 500 pax. Justify the following:  
i) Menu      ii) Décor and Ambience      iii) Table set up and style of service.  
Assume additional information if necessary.

**SECTION – II**

- Q.4** List the following: Attempt **ANY SIX** (06)  
a) Two vegetarian main course preparations from Karnataka cuisine.  
b) Two non-vegetarian main course preparations from Andhra cuisine.  
c) Two rice preparations from Kerala cuisine.  
d) Two non-vegetarian main course preparations from Tamilnadu cuisine.  
e) Four snack preparations from Gujarati cuisine.  
f) Two dessert preparations from Parsi cuisine.  
g) Two non-vegetarian main course preparations from Maharastrian cuisine.  
h) Two fish preparations from Goan cuisine.
- Q.5** Attempt **ANY THREE** of the following: (12)  
a) Discuss any four rules for healthy diets.  
b) Give the composition of the following: **ANY TWO**  
i) Sambar masala      ii) Chat masala      iii) Goda masala  
c) With the reference to geographical location, historical background, seasonal availability and staple diet discuss the cuisine of Kerala.  
d) State and discuss any four factors influencing the cuisine of Hyderabad.
- Q.6** Answer the following:  
a) Plan a festival menu for the state of Rajasthan / Kashmir and briefly explain each dish. ( **ANY ONE**) (08)  
b) Explain the role of following ingredients in Indian cooking. (**ANY FOUR**) (04)  
i) Onion      ii) Ginger      iii) Poppyseeds  
iv) Ghee      v) Tamarind      vi) Cream

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