

B.H.M.C.T. SEM-VII (2010 COURSE) : SUMMER - 2018

SUBJECT: FOOD PRODUCTION VI

Day: **Friday**
Date: **20/04/2018**

S-2018-2163

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

N.B.:

- 1) All questions are **COMPULSORY**.
 - 2) Figures to the right indicate **FULL** marks.
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Q.1 Attempt any **TWO** of the following: [08]

- a) Discuss the food habits of the followers of Hinduism.
- b) Discuss the geographical and historical influence on the cuisine of any ONE of the following states : (i) Kerala (ii) Rajasthan
- c) (i) List any four proprietary masala brands.
(ii) List any eight proprietary masalas available in the market.

Q.2 Attempt any **TWO** of the following: [08]

- a) Briefly discuss the following equipments used in Indian kitchen:
(i) Chakla belan (ii) Tawa (iii) Deg (iv) Chimta
- b) Discuss the role of masalas in Indian cookery:
- c) List any four Indian cooking methods and discuss any two of them.

Q.3 List and briefly describe any **FOUR** of the following: [08]

- i) Four Goan fish dishes
- ii) Four Indian leavened Breads
- iii) Four Punjabi vegetarian main course
- iv) Four Hyderabad non veg main course
- v) Four Parsi non veg main course
- vi) Four Indian desserts

Q.4 Attempt any **TWO** of the following: [08]

- a) Give a standard recipe for any **TWO** of the following masala:
(i) Goda Masala (ii) Chat Masala (iii) Dhansak masala
- b) Classify masalas and briefly describe each of them.
- c) Explain the following culinary terms
(i) Bhatara (ii) Tikka (iii) Bisi Bele Hulyana (iv) Faluda
(v) Vindaloo (vi) Ittar (vii) Panch Phoran (viii) Gajjak

Q.5 Plan a festive Maharashtrian menu for 100 pax. [08]

Justify the menu and briefly discuss each of the dish.

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