

**Roll No.**

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**B.Sc. (Catering and Culinary Arts) (2015 & Onwards) (Sem.-3)**

## CULINARY ARTS-V (INDIAN HALWAI)

**Subject Code : BSCCA-302**

**M.Code : 74227**

**Time : 3 Hrs.**

**Max. Marks : 60**

**INSTRUCTIONS TO CANDIDATES :**

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

## SECTION-A

**1. Write briefly :**

- Puran Poli
- Pindi khoya
- Black jack
- Adhirasam
- Halwai
- Copra
- Gulkand
- Sakora
- Peethi
- Jaangiri

## SECTION-B

2. Describe the process of making a Jalebi.
3. What is the peculiarity of dessert of South India?
4. What is the concept of checking the Taar and how does it correspond to the stages of sugar boiling?
5. What role does chemical play in the preparation of Indian sweets? Name **any three** and their usage.
6. What is the importance of sweets in India and how are these different from Western desserts?

## SECTION-C

7. List the ingredients, time & method of preparation of Gajar ka Halwa for 100 portions. Indicate portion size.
8. List down ten utensils & tools used in preparation of Indian sweets and a brief description of each.
9. Explain the role of flavouring & spices in the preparation of Indian sweets.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**