

**Total No. of Questions : 09**

**B.Sc. (Catering and Culinary Arts) (2015 & Onwards) (Sem.-5)**

## CULINARY ARTS VIII (ORIENTAL)

**Subject Code : BS CCA-501**

**M.Code : 74738**

**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 :**

- a) Five spice powder
- b) Jasmine rice
- c) Soya bean products
- d) scallion
- e) Sichuan peppercorns
- f) Kuih
- g) Cereals of Thailand
- h) Nasi Goreng
- i) Galangal
- j) Khao Chao

### SECTION-B

2. What are the various special equipments used in Chinese Cuisine?
3. Name and describe at least five dishes of Malaysian cuisine.
4. Name at least five types of herbs and spices of Thai Cuisine.
5. Write short note on Hong Kong cuisine.
6. Write a short note on philosophy of Oriental cuisine.

### SECTION-C

7. Write in detail the various regional cooking styles of Chinese cuisine.
8. List the salient features of Japanese cuisine, considering the major ingredients used, food habits, geographic location, seasonal availability etc. List five specialty dishes from the region and describe each in two or three lines.
9. List the salient features of Malaysian cuisine, considering the major ingredients used, food habits, geographic location, seasonal availability etc. List basic specialty vegetables from the region?

**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.**