

Roll No.

Total No. of Pages : 02

Total No. of Questions : 18

**BHMCT (Sem.-3)**  
**INTRODUCTION TO INDIAN COOKERY**  
Subject Code : BHMCT-401-18  
M.Code : 77790

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**

**Write briefly :**

- 1) What is marination?
- 2) What is Farsan?
- 3) Name four types of Sweets made out from Flour.
- 4) Name 5 breads from North India.
- 5) What do you understand by Dumpukht?
- 6) What is roh di kheer?
- 7) Name three division of Punjab region.
- 8) What is Sarka?
- 9) What do you understand by staple food?
- 10) What is the meaning of regional food?

### SECTION-B

- 11) Write a note on Dum Cooking.
- 12) Write in brief about the special equipments used in Punjabi Cuisine.
- 13) What is Tandoor? Discuss the history and origin of Tandoor in detail.
- 14) Write down the standard recipe of Gulab Jamun.
- 15) What are the equipments usually used in making Indian sweets?

### SECTION-C

- 16) Write a salient Features of Punjabi cuisine and write at least 10 specialities of this region with descriptions.
- 17) What are the factors that affects and influence the cuisine and food habits? Discuss in details.
- 18) Write in detail about the regional Indian Breads along with description of each bread.

**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.**