

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 18

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

CULINARY ARTS-IV (INDIAN)

Subject Code : BSCCA-301

M.Code : 74226

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 in brief about :

- 1) How has Indian food evolved over the years?
- 2) What is slow food?
- 3) Write a short note on Dum cooking.
- 4) Explain about Roomali roti.
- 5) What is Shorba?
- 6) Differentiate between gravy and curry.
- 7) What is the difference between Mughlai and Rajasthani gravy?
- 8) Define malai kofta.
- 9) List the ingredients of sambhar masala.
- 10) What is Ratanjot?

SECTION-B

- 11) Enlist the salient features of Bengali cuisine.
- 12) What is the history of Punjabi cuisine? Explain.
- 13) Explain the importance of various Indian regional dishes.
- 14) Explain the cuisine of Tamil Nadu special reference to its historical background.
- 15) Write a short note on the famous food of seven sister states.

SECTION-C

- 16) Discuss briefly **any two** :
 - a) Gujarati Cuisine
 - b) Kashmiri cuisine
 - c) Punjabi cuisine
- 17) Classify quantity kitchen equipment and explain the advantage of using multipurpose equipment in quantity cooking.
- 18) Explain following elements of presentation :
 - a) Placement
 - b) Colour and texture

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.