

K-304

Total Pages : 3

Roll No. -----

BHM-401T

Introduction to Indian Cookery

Bachelor of Hotel Management (BHM)

4th Semester Examination 2023-24

Time: 2:00 Hours

Max. Marks: 35

Note : This paper is of Thirty Five (35) marks divided into (02) Section A and B. Attempt the questions contained in these sections according to the detailed instructions given therein. Candidates should limit their answers to the to the questions on the given answer sheet. No additional (B) answer sheet will be issued.

Section-A

(Long Answer Type Questions)

Note : Section 'A' contain Five (05) long-answer-type question of Nine and Half (9½) marks each. Learners are required to answer any two (02) questions only.

[2x9½=19]

P.T.O.

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- Q.1. How does the multifaceted nature of Indian food, deeply rooted in regional variations, culinary traditions, religious practices, and historical influences, reflect the essence of Indian philosophy?
- Q.2. Discuss the techniques of tempering and spice blends. Explain their symbolic importance in regional cuisines.
- Q.3. Discuss the preparation of any two condiments: mango pickle, mint chutney, tamarind sauce. List the health benefits of these condiments.
- Q.4. Discuss the lesser-known varieties of Indian breads. Explain the techniques, diverse ingredients, and cultural symbolism in the preparation of these breads.
- Q.5. Discuss the traditional Indian preservation methods. Also, explain their role in enhancing flavors and nutritional value.

Section-B

(Short Answer Type Questions)

Note : Section 'B' contain Eight (08) short-answer-type question of four (04) marks each. Learners are required to answer any four (04) questions only.

[4x4=16]

- Q.1. List the type and use of various Salts used in Indian cooking.
- Q.2. List the type and use of various Wet Masalas used in Indian cooking.
- Q.3. List the various use of Pomegranate Seeds in Indian cooking.
- Q.4. List the various use of Stone Flowers in Indian cooking.
- Q.5. What are the standards ingredients and standard recipe of Rajbhog?
- Q.6. What are the standard ingredients and standard recipe of Tosha?
- Q.7. What are the standard ingredients and standard recipe of Faada Lapsi?
- Q.8. What are the standard ingredients and standard recipe of Adhirasam?
