

K-309

Total Pages : 3

Roll No. -----

BHM-502AT

Regional Cuisines of India-I

Bachelor of Hotel Management (BHM)

5th 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. Discuss Kashmiri Cuisine in detail with special attention to Wazwaan.
- Q.2. "Punjabi Cuisine justifies the spirit of rural India". Justify this statement with suitable examples.
- Q.3. Discuss any five special snacks from Maharashtra Cuisine.
- Q.4. What is understood by Garhwali Cuisine? Give recipe for one specialty from Garhwali Cuisine.
- Q.5. Discuss the importance of Goan Cuisine to be used as brand ambassador for promoting tourism in the state of Goa.

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 some food products prepared from fruits form in Uttarakhand. Write recipe also.
- Q.2. Design a menu for a marriage function in Himachal.
- Q.3. Differentiate between "Dal-Bati" and "Bati Chokha".

- Q.4. Give recipe for one main course dish from Kumaoni Cuisine.
- Q.5. What are the special dishes prepared on the festival of Lohri in Punjab?
- Q.6. Write a note on Staple diet of Uttarkhand and its importance.
- Q.7. Write a note on importance of Millets in our daily diet. Give two examples from Uttarakhand.
- Q.8. Prepare a menu for marriage function based on Rajasthani Cuisine.
