

**A-1093**

Total Pages : 3

Roll No. ....

**BHM-401T**

**Bachelor of Hotel Management (BHM)**

**(Introduction to Indian Cookery)**

4th Semester Examination, 2024 (June)

Time : 2:00 Hrs.

Max. Marks : 35

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

**Section-A**

**(Long Answer Type Questions) (2×9½=19)**

*Note :- Section 'A' contains Five (05) Long-answer type questions of Nine and half (9½) marks each. Learners are required to answer any two (02) questions only.*

1. What is the standard recipe for making Makhani Gravy ? Write the standard ingredients used in making makhani gravy.
2. What is the standard recipe for making Yakhni Gravy ? Write the standard ingredients used in making Yakhni Gravy.
3. Discuss the various Indian Kitchen Utensils. Also, explain the use of the utensils.
4. Discuss the features of North Indian cuisines.
5. What are Spices ? Discuss the various types of Indian spices.

### **Section–B**

**(Short Answer Type Questions) (4×4=16)**

**Note :-** Section ‘B’ contains Eight (08) Short-answer type questions of Four (04) marks each. Learners are required to answer any *four* (04) questions only.

1. Write a note on condiments.
2. List the types and uses of various herbs in Indian Cooking.
3. Explain the various types of salts used in Indian Cooking. Also explain their use.

4. What are the different types of pastes used in Indian Cooking ?
5. Explain the use of Tamarind in Indian Cooking.
6. What are Tendering Agents ? List various types of tendering agents use in Indian Cooking.
7. What is the importance of tempering in Indian Cooking ?
8. Differentiate between Gravies and Curries.

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