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Roll No.

BHM – 401 T

Introduction to Indian Cookery

Bachelor of Hotel Management

(BHM- 17)

4th Semester, Examination-2019

Time : 3 Hours

Max. Marks : 40

Note : This Paper is of Forty (40) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein.

Section- A

(Long-Answer-type questions)

Note : Section 'A' Contains Three (03) Long-Answer type questions of Ten (10) marks each. Learners are required to answer any two (02) questions only.

(2 x 10 =20)

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P. T. O.

(2)

1. Herbs spices and condiments have enriched Indian gastronomy to a major extent. Justify this statement.
2. Gravies work as the backbone of Indian cuisine. Enlist any four basic gravies along with a brief description of each.
3. Discuss the salient features of North Indian states & their gastronomy. Briefly explain the key factors that effect the cuisine of these states.

Section - B

(Short-Answer-Type questions)

Note : Section 'B' contains six (06) Short- answer type questions of Five (05) marks each. Learners are required to answer any Four (04) questions only.

(4x5=20)

(3)

1. Write a note on the therapeutic qualities of Indian herbs.
2. What points should be considered while blending of the spices?
3. What are the common thickening agents used in Indian cuisine?
4. Give the recipe of (anyone) -
 - a) Kadhai Gravy
 - b) Korma Gravy
5. Discuss any one cuisine from South India in brief along with a sample menu and one line description of the dishes.
6. Write a note on the various souring agents used in Indian cuisine.