

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE)
B.H.M.C.T. Sem-VI : SUMMER : 2025
SUBJECT: REGIONAL CUISINES OF INDIA

Day : Monday
Date : 19/05/2025

S-19966-2025

Time : 02:00 PM-04:30 PM
Max. Marks : 60

N.B.:

- 1) All questions are **COMPULSORY**.
- 2) Answers to both the sections to be written in the same answer sheet.

SECTION - I

Q.1) Explain the following culinary terms: **ANY SIX** (1Marks X 6 = 6 Marks)

- | | | |
|-----------|-------------|----------------|
| a) Bhurta | b) Do Pyaza | c) Kabachini |
| d) Gajjac | e) Baffad | f) PanchPhoran |
| g) Bhunao | h) Appam | |

Q.2) Attempt **ANY THREE** of the following: (4 Marks X 3 = 12)

- a) Discuss the eating habits and cooking beliefs of Muslim community.
- b) List any eight functions of masalas in Indian cuisine.
- c) List and explain any four traditional equipments used in Lucknowi cuisine.
- d) State and discuss any four basic elements of organizing a theme lunch.

Q.3) Attempt **ANY THREE** of the following: (4 Marks X 3 = 12)

- a) Describe the Jewish food ethos as per Kosher laws.
- b) What do you mean by Kapha dosha? What foods should kapha prakruti individual avoid?
- c) List and explain any eight Indian breads.
- d) You are required to organize a Punjabi theme lunch for 300 Pax. Justify the following:
 - i) Menu
 - ii) Décor and Ambience
 - iii) Table set up and style of service

Assume additional information if necessary.

SECTION - II

Q.4) List the following: **ANY SIX** (1 Marks X6 = 6)

- a) Two vegetarian main course preparations from Kerala cuisine.
- b) Two vegetarian preparations from Awadhi cuisine.
- c) Two dessert preparations from Goan cuisine.
- d) Two non-vegetarian preparations from Bengali cuisine.
- e) Two vegetarian main course preparations from Karnataka cuisine.
- f) Two dessert preparations from Gujarat cuisine.
- g) Two non-vegetarian preparations from Kashmiri cuisine.
- h) Two vegetarian main course preparations from Maharashtrian cuisine.

Q.5) Attempt **ANY THREE** of the following: (4 Marks X 3 = 12)

- a) What do you mean by Rajasic food? Give examples. List any two disadvantages of Rajasic food.
- b) Give the composition of the following: i) Goda masala ii) Chat masala
- c) State any four salient features of the cuisine of Tamilnadu.
- d) State and discuss any four factors influencing the cuisine of Gujarat.

Q.6) Answer the following: (12 Marks)

- a) Plan a festival menu for the state of Rajasthan / Hyderabad and briefly describe each dish. (**ANY ONE**). (8 Marks)
- b) Explain the role of following ingredients in Indian cooking: **ANY FOUR** (1 Mark X 4 = 4)
 - i) Tomatoes
 - ii) Coconut
 - iii) Cream
 - iv) Poppy seeds
 - v) Almonds
 - vi) Coriander leaves
