

**BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(CBCS-2018 COURSE)**

**B.H.M.C.T. Sem-VI :SUMMER- 2022
SUBJECT : REGIONAL CUISINES OF INDIA**

Day : Monday
Date : 20-06-2022

S-19966-2022

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)

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|-------------|------------|-------------|
| a) ZaminDoz | b) Galavat | c) Bharwaan |
| d) Kalan | e) Murabba | f) Naan |
| g) Dhungar | h) Kebab | |

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) State the role of masalas in Indian cuisine.
- c) List any four kitchen equipments used in Punjab and briefly describe them.
- d) Discuss any four basic considerations for conducting a theme lunch.

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

- a) Briefly write the food ethos of Hinduism.
- b) What do you mean by Pitta dosha? What foods should pitta prakruti individual avoid?
- c) List and explain any four varieties of appams.
- d) You are required to organize a Lucknowi theme lunch for 500 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 X 6 = 6)

- a) Two bread preparations from Kashmiri cuisine.
- b) Two non-vegetarian preparations from Goan cuisine.
- c) Two vegetarian preparations from Kerala cuisine.
- d) Two rice preparations from Karnataka cuisine.
- e) Two dessert preparations from Rajasthani cuisine.
- f) Two vegetarian main course preparations from Punjabi cuisine.
- g) Two dessert preparations from Parsi cuisine.
- h) Two kebab preparations from Awadhi cuisine.

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

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

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

- a) A hotel proposes to have a food festival to promote Indian cuisine. Plan a food festival menu from the state of Maharashtra OR Bengal. Briefly describe the various food items that can be served to them. **ANY ONE** (8 Marks)
- b) Explain the role of following ingredients in Indian cooking: **ANY FOUR** (1 Mark X 4 = 4)
 - i) Saffron
 - ii) Cashewnuts
 - iii) Mustard seeds
 - iv) Curd
 - v) Coconut
 - vi) Coriander leaves

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