

**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** (1 Marks X 6 = 6 Marks)

- |            |            |          |
|------------|------------|----------|
| a) Raita   | b) Sandesh | c) Toddy |
| d) Shikora | e) Loab    | f) Raan  |
| g) Pulao   | h) Loochi  |          |

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

- a) Briefly write the food ethos of Islam.
- b) List any eight functions of masalas in Indian cuisine.
- c) List any four kitchen equipments used in Maharashtra and briefly describe them.
- 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) Discuss the eating habits and cooking beliefs of Jain community.
- 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 South Indian theme lunch for 500 Pax. Justify the following:
  - i) Menu
  - ii) Décor and Ambience
  - iii) Table set up and style of serviceAssume additional information if necessary.

**SECTION - II**

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

- a) Two fish preparations from Goan cuisine.
- b) Two snack preparations from Punjabi cuisine.
- c) Two dessert preparations from Kashmiri cuisine.
- d) Two non-vegetarian preparations from Andra cuisine.
- e) Two non-vegetarian preparations from Parsi cuisine.
- f) Two dessert preparations from Karnataka cuisine.
- g) Two non-vegetarian preparations from Bengali cuisine.
- h) Two kebab preparations from Awadhi cuisine.

Q.5) Attempt **ANY THREE** of the following: (6 Marks X 2 = 12)

- a) State and briefly explain any four disadvantages of fast food.
- b) Give the composition of the following: i) Garam masala ii) Dhansak masala
- c) State and discuss any four factors influencing the cuisine of Punjab.
- d) State any four salient features of Rajasthani cuisine.

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

- a) Plan a festival menu for the state of Kerala / 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) Sugar	ii) Ginger	iii) Red chilli powder
iv) Almonds	v) Lime	vi) Bengal gram