

THEORY SPECIAL SUPPLEMENTARY/RE-APPEAR EXAMINATION NOV-2021

Program:	BHM	Year/Semester:	4th Semester
Course/Subject:	Introduction to Indian cookery	Duration:	03:00 Hrs.
Course/Subject Code:	07010408	Maximum Marks:	80
		Batch:	2016

Instructions: -

1. Write Your Roll No. on the Question Paper.
2. Candidate should ensure that they have been provided correct question paper. Complaint(s) in this regard, if any should be made within 15 minutes of the commencement of the exam. No complaint(s) will be entertained thereafter.
3. All Questions are compulsory. Marks are indicated against each question.
4. Illustrate your answer with diagram wherever required.

SECTION-A**(Very Short Answer Type Questions)****Note: All Questions are compulsory: -****[14X1=14]**

S. No.	Question	Marks Allotted
	Write two-line answer on the following terms:	
1	What is thickening agents?	1
2	Define flavouring agents.	1
3	What is punch Foran?	1
4	What is kokum?	1
5	Write the Difference between Indian cuisine and continental.	1
6	Define condiments?	1
7	What is nutmeg?	1
8	What is mace in Hindi?	1
9	Difference between lime and lemon.	1
10	What is rock salt?	1
11	Write two names of wet masalas.	1
12	Write 4 types of gravies.	1
13	What are the aromatic vegetables?	1
14	Why do we use tenderizer agents?	1

SECTION-B
(Short Answer Type Questions)

Note: All Questions are compulsory: -

[6X2=12]

S. No.	Question	Marks Allotted
15	Introduce Indian cuisine.	2
16	Explain the features of Indian cuisine.	2
17	Write one wedding menu from north east.	2
18	Write the function of condiment of the Indian cuisine	2
19	Explain the roles of herbs and spices.	2
20	Explain the function of Asafoetida in Indian cuisine.	2

SECTION-C
(Descriptive Answer Type Questions)

Note: All Questions are compulsory: -

[4X4=16]

S. No.	Question	Marks Allotted
21	Explain the concept of dry and wet masala of Indian kitchen.	4
22	Explain the basic Indian gravies.	4
23	Explain two gravies of Punjab.	4
24	Explain the different role of commodities.	4

SECTION-D
(Long Answer Type Questions)

Note: All Questions are compulsory: -

[4X6=24]

S. No.	Question	Marks Allotted
25	Explain the philosophy of Indian food. Give the speciality of north Indian food of at least five states of your choice.	6
26	Explain the herbs and spices in Indian cuisine. Explain the various roles of masalas in regional cooking. Explain how they change the taste of food with example.	6
27	Write the different types of gravies used in Indian kitchen. how they differ from each other. Explain.	6
28	Explain the different types of condiments used in Indian kitchen. Explain the different types of colouring, and souring agents.	6