

Roll No.:

Theory Special Supplementary/Re-appear Examination November - 2021

Program:	BHM	Year/Semester:	6 th Semester
Course/Subject:	Regional Cuisines Of India II	Duration:	03:00 Hrs
Course/Subject Code:	07010611	Maximum Marks:	60
		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: -

[12X1=12]

S. No.	Question	Marks Allotted
1	What is ker sangri?	1
2	Define vindaloo?	1
3	Define use of makhni gravy?	1
4	Define portion size?	1
5	Define Rogan josh?	1
6	Define Shorba?	1
7	Describe Bhunau?	1
8	What is dum pkhukt?	1
9	What is yakhni?	1
10	Describe smoking point of oil?	1
11	What is wazvan?	1
12	Define kachumbar salad	1

SECTION-B
(Short Answer Type Questions)

Note: All Questions are compulsory: -

[4X2=8]

S. No.	Question	Marks Allotted
13	Name any two vegetable soups with description ?	2
14	Write the name of the fish which are famous in Indian cuisine?	2
15	Write down the role of QSR in mobile catering?	2
16	How to prepare dosa batter with recipe and method ?	2

SECTION-C
(Descriptive Answer Type Questions)

Note: All Questions are compulsory: -

[4X4=16]

S. No.	Question	Marks Allotted
17	Write down the equipment used in kashmiri cuisine? Name any four lamb preparation from kashmiri cuisine?	4
18	Write down the Gujarati cuisine? Name any four snacks items	4
19	What are SOP's for menu planning and how is it useful in operations?	4
20	Name the equipment use in Banquet kitchen and describe the use also?	4

SECTION-D
(Long Answer Type Questions)

Note: All Questions are compulsory: -

[4X6=24]

S. No.	Question	Marks Allotted
21	Write down about chettinad cuisine? Name the spices widely used in this cuisine?	6
22	Define malabari cuisine? Give any four specialities	6
23	Define hospital catering and what profile of customer is focused in the operation?	6
24	Write down the recipe of the three basic gravies in Indian cuisine?	6