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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-4)

INTRODUCTION TO INDIAN COOKERY

Subject Code : BHMCT-401-18

M.Code : 77790

Date of Examination: 09-01-2025

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Define the following :

- Roshogulla
- Malpua
- Madhya Pradesh specialties
- Dastarkhwan
- Curry powder
- Gun powder masala
- Dhansak
- Phirni
- Saag te makki di roti
- Laal maas.

SECTION-B

2. Write a note on Indian breads.
3. Write down the five speciality of Kashmiri cuisine.
4. Write a note on Indian festivals.
5. Write down the salient features of seven sisters states.
6. What are the different equipment extensively used in Indian cuisine.

SECTION-C

7. What are farsans? Write in detail about snacks of India.
8. Write down the origin and history of tandoor and also write the marinating and making of tandoor.
9. Write the salient features of cuisine of Kashmiri Cuisine.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.