



AJEENKYA

D Y PATIL UNIVERSITY

End Term Examination (Dec 2018)

School: Hotel Management

Program: Bachelor of Science in Culinary Arts

Course: Specialized Indian Cuisine

Course Code: CUL202

Semester: SEM III

Max Marks: 50

Duration (Min): 120

Note: 1. Figures to the right indicates full marks.

Q.1: Answer the following: (Any 10)

10 MARKS

- 1) Name any 2 Royal Food Cuisines from India.
- 2) Name any 2 settlers came to India and contribute to food cuisine of India.
- 3) Name any 2 specialized Indian sweets.
- 4) Name any 2 Indian Breads.
- 5) What is tandoor?
- 6) Name any 2 food festivals in India.
- 7) What is Staple diet?
- 8) Name any 2 Portuguese dishes
- 9) Name any 2 Muslim specialty dishes
- 10) What is eating pattern of population?
- 11) What is golden triangle in India?
- 12) Name any 2 special ingredients in Kashmiri cuisine.
- 13) Name any 2 Indian celebrity chefs.

Q.2: Answer the following (Solve any 2)

10 MARKS

- 1) Explain History of Indian food Cuisine.
- 2) Explain Heritage Indian cuisine
- 3) Explain- Influence of Muslim settlers on Indian food cuisine.

Q.3: Answer the following (Solve any 2)

10 MARKS

- 1) Explain Factors that affect eating habits in different parts of the country.
- 2) Write importance of cuisine according to Seasonal availability, Staple diets with example
- 3) List down specialized equipment's used in India cuisine and explain any 1 in detail.

Q.4: Explain any 5 Punjabi dishes with description and importance in cuisine

10 MARKS

Q.5: list 4 specialty dishes for following states (Any 5)

10 MARKS

- 1) Rajasthan
- 2) Maharashtra
- 3) West Bengal
- 4) Kashmir
- 5) Kerala
- 6) Delhi
- 7) Punjab