

INDIAN AND GLOBAL CUISINE

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 x 2 = 20)

- 1 Write any four Malabar desert.
- 2 State the meaning of Kulcha.
- 3 Mention any two salient features of Thai cuisine.
- 4 Name any two Chinese soups.
- 5 Define Nouvelle cuisine.
- 6 List out the important ingredients popularly used in French Cuisine.
- 7 Explain Lebanon.
- 8 What is the national dish of Turkey?
- 9 What is fusion cuisine?
- 10 What is molecular gastronomy?

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a From which region of Indian the following speciality dish come
(i) Masala bhath (ii) Erussery (iii) Kholapuri mutton (iv) Puttu
(v) Idly (vi) Mutton roganjosh (vii) Rasagulla (viii) Carrot halwa
(ix) Dhansak (x) Idiyappam
OR
b Write notes on condiments used in Indian cookery.
- 12 a Write note on Thai cuisine.
OR
b Write the characteristic of Chinese cuisine.
- 13 a Comment on the characteristics of Anglo-Indian cuisine.
OR
b Describe the history of English cuisine.
- 14 a List out the popular meat and seafood dishes of Greek.
OR
b Mention any ten famous desserts in Spanish.
- 15 a What are the advantages of tools & accessories of molecular style?
OR
b Differentiate between Creole & Cajun food.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Compile a six course menu of Kerala food and give a recipes.
- 17 Enumerate the Japanese cuisine cooking techniques with example.
- 18 Explain the regional cuisine of France.
- 19 Narrate the various ingredients and utensils used in Lebanese cuisine.
- 20 Explain the characteristics and ingredients used in American cuisine.