

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION DECEMBER 2017
(Third Semester)

Branch - **HOSPITALITY MANAGEMENT**

FUNDAMENTALS OF INDIAN 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 spicy or flavouring greens?
- 2 What is skimmed milk?
- 3 Write any four Indian spices,
- 4 What is meant by Broil?
- 5 What are the main ingredients used in Kashmiri cuisine?
- 6 Write any four styles of cooking in Punjab cuisine.
- 7 List any four sweets in Gujarati dishes. -
- 8 What are the four basic ingredients used in Bengal cuisine?
- 9 Write any four popular dishes in Kerala.
- 10 Define the name Konkan.

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Write a short notes on geographical location with respect to regional cuisine.
OR
b Give a short note on speciality equipments used in Indian kitchen.
- 12 a Write any three characteristics in Kashmiri cuisine. ,
OR
b Give a short notes on 'WAZWAN'.
- 13 a Write a short note on Dum cuisine.
OR
b Give five famous dishes of Karnataka.
- 14 a Give a short note on 'Marathwadah
OR
b Give a short note on 'Brahmins'.
- 15 a Write a short note on Indian breads .
OR
b List out any five Indian Beverages and their importance.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Explain the different types of dishes in regional based and their methods of cooking.
- 17 Enumerate the cooking techniques and eating habits of Rajasthan cuisines.
- 18 Explain the following terms : Nahari, Khichdi, Bhagara baigan, Haleem.
- 19 Discuss about the cooking techniques followed in Chettinadu cuisines.