

**Cont...**

**SECTION - B (35 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Explore the culinary techniques employed in Indian cuisine.	K3	CO1
		(OR)		
	11.b.	Examine the art of Tandoori cooking in Indian cuisine. Discuss the history and cultural significance of Tandoori cooking.		
2	12.a.	Discuss the influence of geography on the use of ingredients such as saffron and dried fruits.	K5	CO2
		(OR)		
	12.b.	Briefly explain the culinary techniques and popular dishes of Mughlai cuisine in Delhi.		
3	13.a.	Explain the techniques involved in crafting the signature Hyderabadi Biryani and how the blend of spices creates a unique culinary experience.	K3	CO3
		(OR)		
	13.b.	Provide details on the preparation of a traditional Coorgi dish, and explain how the use of these unique ingredients contributes to the distinctiveness of the cuisine.		
4	14.a.	Explore the culinary traditions of Odisha. Discuss the influence of ingredients like mustard seeds and panch phoron on Odia cuisine.	K4	CO4
		(OR)		
	14.b.	Discuss the influence of street food culture on Kolkata's culinary scene.		
5	15.a.	Discuss the influence of Persian and Gujarati elements on Parsi dishes.	K5	CO5
		(OR)		
	15.b.	Briefly explain the culinary techniques and popular dishes of Goan cuisine.		

**SECTION - C (30 Marks)**

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Examine the significance of tandoori cooking in Indian cuisine.	K5	CO1
2	17	Briefly explain the culinary traditions of Awadhi, Dhum Phukut, and Mughlai cuisines in Northern India.	K4	CO2
3	18	Describe detailed insights into popular dishes from Hyderabadi, Coorg, Chettinad, and Malabar traditions, emphasizing the cultural and historical influences that shape these culinary practices.	K5	CO3
4	19	Explore the key characteristics, common ingredients, and traditional cooking techniques associated with this cuisine.	K4	CO4
5	20	Explain the detailed insights into popular dishes from Parsi traditions, emphasizing the cultural and historical influences that shape this unique culinary practice.	K4	CO5

Z-Z-Z

END