

**PSG COLLEGE OF ARTS & SCIENCE**  
(AUTONOMOUS)

**BSc DEGREE EXAMINATION MAY 2025**  
(Second Semester)

Branch – **CATERING SCIENCE AND HOTEL MANAGEMENT**

**INDIAN REGIONAL CUISINE**

Time: Three Hours

Maximum: 50 Marks

**SECTION-A (5 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** marks (5 x 1 = 5)

- 1 Name the meat taken from the belly of Pork  
(i) Ham (ii) Bacon  
(iii) Gammon (iv) Hamhock
- 2 Which of the following is served as accompaniment for Aloo Parantha  
(i) Stew (ii) Sarson ka saag  
(iii) Curd (iv) Mint Chutny
- 3 Choose the correct ratio of Rice and urad dal for dosa batter  
(i) 4:1 (ii) 6:1  
(iii) 8:1 (iv) 10:1
- 4 Name the spice mixture used in Bengali Cuisine  
(i) Garam Masala (ii) Goda Masala  
(iii) Panch Phoran (iv) Kala Masala
- 5 Identify the dessert from Goan cuisine  
(i) Jelabi (ii) Ghewar  
(iii) Bebinca (iv) Sondesh

**SECTION - B (15 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks (5 x 3 = 15)

- 6 a Classify Fish with suitable examples.  
OR  
b Classify Poultry with examples .
- 7 a Summarize the salient features of Kashmiri waazawan .  
OR  
b Explain the cuisines of Punjab with any 3 popular dishes .
- 8 a Bring out the salient features of Malabar Cuisine.  
OR  
b Highlight the popular breakfast from Tamilnadu Cuisine.
- 9 a State the significance of Panch Poran Masala and mention the ingredients used.  
OR  
b Summarize "Bengali Sweets"

Cont...

- 10 a Describe the features of Gujrati Cuisine.  
OR  
b Outline the key ingredients used in the cuisines of Maharastra.

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 6 = 30)

- 11 a Elucidate the various cuts of Lamb with its culinary uses.  
OR  
b Highlight various cuts of fish with description.
- 12 a The Rich and Lavish Mughal cuisine – Discuss.  
OR  
b Analyze the unique ingredients used in Kashmiri cuisine and its culinary significance.
- 13 a Enumerate “Onam Sadhya” .  
OR  
b Summarize the salient features of Chettinad Cuisine .
- 14 a “Milk based sweets inevitable in Bengali Cuisine” – Discuss.  
OR  
b Elucidate the meal pattern followed in Bengali Cuisine.
- 15 a Summarize the salient features of Parsi cuisine.  
OR  
b Point out the key ingredients used in Rajastani Cuisine with its significance.

Z-Z-Z

END