

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2022
(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 Liver, Heart, Trimmings from poultry is called _____
(i) Offals (ii) Chateaux Briand
(iii) Giblet (iv) Gluten
- 2 _____ is a process that finishes the cooking from above the below.
(i) Dhansak (ii) Dum
(iii) Awadhi (iv) Dhum Phukt
- 3 In the following, which is the famous food of Andhrapradesh?
(i) Pesarattu (ii) Kozhi veppudu
(iii) Mirchi ka Salan (iv) All the above
- 4 _____ is sweetened milk, condensed and shaped.
(i) Sandesh (ii) Rabri
(iii) Lassi (iv) Phirni
- 5 The Term Egg Plant means _____
(i) Brinjal (ii) Baingan
(iii) Aubergine (iv) All the above

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Write down the classifications of Shellfish with examples.
OR
b Draw a neat diagram of cuts of chicken and label it.
- 7 a Brief about Awadhi Cuisine.
OR
b List down any four popular dishes of Kashmiri cuisine.
- 8 a Name any three sweets of chettinad cuisine.
OR
b Compile a four course menu of Kerala Cuisine.

Cont...

- 9 a Write down any three popular sweets of Bengal cuisine.
OR
b List down any three Indian Breads.
- 10 a Write about Parsi Cuisine.
OR
b Name any four snack courses of Maharashtra cuisine.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Briefly explain about different Cuts of Fish.
OR
b Draw a neat diagram of Cuts of Beef and label it.
- 12 a Explain in detail about the characteristics of Mughlai Cuisine.
OR
b Write down the salient features and ingredients of Delhi cuisine.
- 13 a Write in detail about the special features and characteristics Hyderabad Cuisine.
OR
b Compile a Seven course menu of Tamilnadu Cuisine.
- 14 a Elaborately explain about Bengali cuisine.
OR
b What are the special spices and herbs used in the odisha cuisine?
- 15 a Describe in detail about the popular dishes of Goan cuisine.
OR
b Write down the special equipment's and ingredients used in Rajasthan cuisine.

Z-Z-Z

END