

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2026
(Second Semester)

Branch – HOSPITALITY & TOURISM MANAGEMENT

FUNDAMENTALS OF INDIAN CUISINE

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	In Indian cuisine, the cooking technique “Dum” primarily refers to (i) Cooking food over direct flame (ii) Cooking food in sealed containers under low heat (iii) Roasting food over charcoal (iv) Frying spices in clarified butter	K1	CO1
	2	Which of the following is essential for preparing authentic Tandoori dishes? (i) Copper handi (ii) Clay oven with charcoal heating (iii) Cast iron skillet (iv) Electric convection oven	K2	CO1
2	3	The cuisine known for the use of black pepper, coconut, and roasted spices in its gravies is (i) Malabari cuisine (ii) Hyderabadi cuisine (iii) Coorg cuisine (iv) Chettinad Cuisine	K1	CO2
	4	The traditional “Uruli” used in South Indian cooking is typically made of (i) Brass or Bronze (ii) Aluminium (iii) Stainless steel (iv) Clay	K2	CO2
3	5	Which ingredient is widely used as a souring agent in Tamil Nadu cuisine? (i) Tamarind (ii) Kokum (iii) Vinegar (iv) Mustard oil	K1	CO3
	6	The community cuisine known for dishes such as Dhansak and Patra ni Machhi belongs to (i) Maharashtrian cuisine (ii) Parsi cuisine (iii) Goan cuisine (iv) Rajasthani cuisine	K2	CO3
4	7	The cooking style “Dum Pukht” is traditionally associated with which regional cuisine? (i) Punjabi cuisine (ii) Awadhi cuisine (iii) Kashmiri cuisine (iv) Mughlai cuisine	K1	CO4
	8	The famous dish “Rogan Josh” originates from (i) Kashmiri cuisine (ii) Kerala cuisine (iii) Karnataka cuisine (iv) Kutch cuisine	K2	CO4
5	9	Which ingredient is most commonly used as the primary cooking medium in Bengali cuisine? (i) Mustard oil (ii) Ghee (iii) Coconut oil (iv) Sesame oil	K1	CO5
	10	The spice blend “Panch Phoron” is traditionally used in the cuisine of (i) Odisha (ii) Bihar (iii) West Bengal (iv) Jharkhand	K2	CO5

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.	Write a note on basic Indian masalas.	K2	CO1
		(OR)		
	11.b.	Give the step-by-step procedure to prepare Tandoori chicken.		
2	12.a.	Write the recipe to prepare Hyderabad Mutton Biryani for 2 portions.	K3	CO2
		(OR)		
	12.b.	Write down the recipe of 'Sambhar' of your choice for 2 portions.		
3	13.a.	Summarize the salient features of Goan cuisine.	K2	CO3
		(OR)		
	13.b.	List any seven food items of Rajasthani cuisine with description.		
4	14.a.	Highlight the features of Kashmiri cuisine.	K4	CO4
		(OR)		
	14.b.	Bring out the salient features of Mughlai cuisine.		
5	15.a.	Lay down the food habits and staple diet of the people of Bihar.	K4	CO5
		(OR)		
	15.b.	Explain "Bengali Sweets"..		

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	List any 10 Indian Breads with description.	K1	CO1
2	17	Summarize the salient features and popular dishes of Chettinad cuisine.	K2	CO2
3	18	Appraise the significance of Guyaraha cuisine.	K4	CO3
4	19	Discuss about the various ingredients used in the Northern Cusines of India.	K6	CO4
5	20	Elaborate the special features of West Bengali cuisine.	K5	CO5

Z-Z-Z

END