

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

**BSc DEGREE EXAMINATION MAY 2022  
(Second Semester)**

Branch – **CATERING SCIENCE & 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. Identify the cut of fish
  - (i) Loin
  - (ii) Tournedos
  - (iii) Darne
  - (iv) Diane
2. Which of the following region is called the home of tandoor
  - (i) Rajasthan
  - (ii) Karnataka
  - (iii) Punjab
  - (iv) Kashmir
3. Choose the correct accompaniment for Malabari Biriyani
  - (i) Mint Chamandi
  - (ii) Anar ka raita
  - (iii) Potato dalcha
  - (iv) Cucumber raita
4. Name the spice mixture from bengali cuisine
  - (i) Goda Massala
  - (ii) Panch Phoran
  - (iii) Waaza Masala
  - (iv) Garam Masala
5. Identify the dish from parsi cuisine
  - (i) Gushtaba
  - (ii) Laal maas
  - (iii) Dhanshak
  - (iv) Gatte ka pulao

**SECTION - B (15 Marks)**

Answer ALL Questions

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

6. a) Classify shellfish with examples .  
**OR**
- b) State any SIX cuts of fish.

7. a) List any THREE popular dishes from Punjabi cuisine with descriptions.  
**OR**

- b) Develop a recipe from Awadhi cuisine.
8. a) Outline the features of chettinad cuisine.  
**OR**

- b) How do you prepare Tomato Rasam.
9. a) Compare two sweets from Bengali cuisine with its characters .  
**OR**

- b) Summarize the features of odisha cuisine.
10. a) List three predominant ingredients used in Goan cuisine with its application  
**OR**

- b) How do you prepare dhoklas ?

**Cont...**

**SECTION -C (30 Marks)**

**Answer ALL questions**

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

**11. a) "Enumerate Primal cuts of Lamb with its characteristics.**

**(OR)**

**b) Draw and explain the prima cuts of Beef .**

**12. a) Discuss Kashmiri Wazwaan in detail .**

**(OR)**

**b) The rich and extravagant Mughlai cuisine – Discuss .**

**13. a) Elucidate the features of Hyderabadi cuisine.**

**(OR)**

**b) Highlight any SIX dishes from Kerala cuisine with its characteristics.**

**14. a) Summarize East Indian cuisine.**

**(OR)**

**b) Outline the significance of Bengali sweets.**

**15. a) 'Elucidate the important ingredients used in Rajasthani cuisine.**

**(OR)**

**b) Discuss the salient features of PARSI cuisine.**

**Z-Z-Z END**