

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2019
(Second Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

INDIAN REGIONAL CUISINE

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 1 = 10)

- 1 Fillet of fish folded as a comet is called _____.
(i) Dame (ii) Tom
(iii) Mignon (iv) Meuniere
- 2 Poultry included all of the following except _____.
(i) Chicken (ii) Goose
(iii) Ham (iv) Turkey
- 3 Awadhi cuisine is a cuisine native to the city of _____.
(i) Delhi (ii) Mumbai
(iii) Calcutta (iv) Lucknow
- 4 _____ is the birthplace of Mughlai cuisine.
(i) Punjab (ii) Delhi
(iii) Haryana (iv) Uttar Pradesh
- 5 Sadhya is a feast of _____.
(i) Kerala (ii) Andhra Pradesh
(iii) Karnataka (iv) Telangana
- 6 _____ and _____ are known as the centers of Malabar cuisine.
(i) Kozhikode, Kasaragod (ii) Kozhikode, Palakkad
(iii) Kozhikode, Malappuram (iv) Kozhikode, Thalassery
- 7 Bhaat means boiled _____ in Bengali.
(i) Potato (ii) Fish
(iii) Rice (iv) Lentils
- 8 In Odisha cuisine curries are garnished with dried _____.
(i) Meat (ii) Raw mango
(iii) Papaya (iv) Fish
- 9 Goa is famous for its _____.
(i) Vegetarian food (ii) Sea food
(iii) Meat variety (iv) Egg variety
- 10 Parsi curry is composed of _____ and _____.
(i) Coconut and chilli (ii) Curd and Tamarind
(iii) Garlic and Tamarind (iv) Coconut and spices

SECTION - B (25 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 5 = 25)

11 a Classify the types of fish.

OR

b Explain the points to be considered while purchasing pork.

Cont..

12 a Examine the regional cookery in Punjab.

OR

b Explain about popular kebabs of Awadhi cuisine.

13 a Bring out the speciality of Chettinad cuisine.

OR

b Classify the cooking equipments used in Tamilnadu cuisine.

14 a Show case the highlights of Jharkhand cuisine.

OR

b Outline the role of spices in Bengali cuisine.

15 a Explain the merits of Parsi festival foods.

OR

b Describe the salient features of Rajasthan cuisine.

SECTION -C (40 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 8 = 40)

16 a Analyze the points to be considered while selecting fish.

OR

b Examine the various cuts of poultry.

17 a Discuss the characteristics of Kashmiri cuisine.

OR

b Summarise the characteristics of Mughalai cuisine.

18 a Point out the characteristics of Andhra cuisine.

OR

b Highlight the features of Tamilnadu cuisine.

19 a Trace the food habits of Bihar.

OR

b Describe the common Bengali cooking styles.

20 a Enumerate the general features of Maharashtra cuisine.

OR

b Elucidate the historical influence found in Rajasthani cuisine.

Z-Z-Z

END