

Subject Code:-BHMT 301

Roll No._____

**Odd SEMESTER EXAMINATION, 2022-23
BHMCT- 3rd Sem. 2nd year.**

Subject Name- Introduction to Indian cuisine

Time – 3 hrs.

Max. Marks- 100

Note- Attempt all question. All Questions carry equal marks. In case of any ambiguity or missing data, the same may be assumed and state the assumption made in the answer.

Ques. 1 Answer any four Questions of the following.

4x5=20

- a) What are the thickening agents used in Indian Kitchen.
- b) Name and explain the equipments used in tandoori cooking.
- c) What are the various ways of using Indian spices?
- d) Explain bulk production process.
- e) Which points should be kept in mind while cooking the spices?

Ques. 2 Answer any four Questions of the following.

4x5=20

- a) What is Tandoor .Write a note on its History?
- b) What are the functions of herbs and spices?
- c) Write recipe of Gulab Jamun.
- d) Name 10 Indian herbs and 10 Indian spices.
- e) Write a note on construction of Tandoor. What do you mean by seasoning of Tandoor.

Ques. 3 Answer any Two Questions of the following.

2x10=20

- a) Name and explain tenderizers used in tandoori cooking.
- b) Explain Heat and cold generating equipments used in bulk kitchen.
- c) What are the ingredients used in preparing Mithai in Indian Kitchen.

Ques. 4 Answer any Two Questions of the following.

2x10=20

- f) What are basic Indian pastes used in Indian Kitchen.
- g) Explain different types of catering.
- h) Plan a 3 course kashmiri menu.

Ques. 5 Answer any Two Questions of the following.

2x10=20

- a) Write classification of Indian gravies. Explain each gravy with example.
- b) Write a note on South Indian Cuisine.
- c) Draw format of standard recipe card. What are its advantages and disadvantages?