

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION MO/2024)

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : V
SESSION : MO/ 2024

SUBJECT: HM309 ADVANCE INDIAN CUISINE

TIME: 02 Hours

FULL MARKS: 25

INSTRUCTIONS:

1. The question paper contains 5 questions each of 5 marks and total 25 marks.
2. Attempt all questions.
3. The missing data, if any, may be assumed suitably.
4. Tables/Data handbook/Graph paper etc., if applicable, will be supplied to the candidates

		CO	BL
Q.1(a)	Elaborate the various Kashmiri beverages.	[2]	1 2
Q.1(b)	Describe the various kebabs of Awadh.	[3]	1 2
Q.2(a)	Explain the various breads in Punjabi cuisine.	[2]	1 2
Q.2(b)	Discuss the features of Cuisine of Punjab.	[3]	1 2
Q.3(a)	What is the concept of NIZAMI cuisine?	[2]	2 1
Q.3(b)	Give examples of: (a) Two main ingredients in Potli ka masala. (b) Two names of Patchadi from South India.	[3]	2 2
Q.4(a)	Explain the food offering (Prashadham) at ritual for Tamil cuisine.	[2]	2 2
Q.4(b)	What is the speciality of chettinad cuisine?	[3]	2 2
Q.5(a)	Discuss the Pithas (sweet cakes) used in Cuisine of Odisha.	[2]	3 2
Q.5(b)	Elaborate the influence of Mughal influence on Cuisine of Bengal.	[3]	3 2

:23/09/2024:M