

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)**

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER: V
SESSION: MO/2025**

SUBJECT: HM309 ADVANCE INDIAN CUISINE

TIME: 3 Hours

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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		CO	BL
Q.1(a)	Discuss the popular festival and community foods of Jammu & Kashmir and Delhi.	[5] 1	ii
Q.1(b)	List any five special cooking equipment used in North Indian kitchens and their uses.	[5] 1	i
Q.2(a)	Describe the following dishes (a paragraph each). (a) Avial(b) Haleem (c) Pulihara(d) Pulusu (e) Pongal	[5] 2	ii
Q.2(b)	List five dishes from Andhra Pradesh with one line description of each.	[5] 2	i
Q.3(a)	Write about the key ingredients and staple diets of Bengal and Odisha.	[5] 3	ii
Q.3(b)	List and explain salient features of North Eastern cuisine.	[5] 3	i
Q.4(a)	Explain the salient features of Maharashtrian cuisine along with five regional signature dishes.	[5] 4	ii
Q.4(b)	Discuss briefly any two: (a) Rajasthani cuisine. (b) Gujarati snacks (d) Galina xacuti & Vindaloo	[5] 4	ii
Q.5(a)	Discuss the salient features and popular dishes of Madhya Pradesh and Chhattisgarh.	[5] 5	ii
Q.5(b)	Explain the community foods and traditional meals during festivals in Central India.	[5] 5	iii

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