

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

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : VI
SESSION : SP/2023

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)	Write a detailed note on Kashmiri cuisine highlighting the Wazwan.	[5] 1	1
Q.1(b)	Illustrate the different types of kebabs that are famous in Awadhi cuisine?	[5] 1	2
Q.2(a)	Describe the various sweets and savouries in Telugu cuisine.	[5] 2	1
Q.2(b)	Discuss briefly on Udupi cuisine.	[5] 2	7
Q.3(a)	Elaborate the non-vegetarian cuisine of Bihar.	[5] 3	3
Q.3(b)	Explain in detail how the Chinese influence changed the eating habits of the people of Bengal regions.	[5] 3	8
Q.4(a)	List ten speciality dishes from Rajasthan region and describe each in two lines.	[5] 4	5
Q.4(b)	Explain Parsi cuisine. Discuss in detail with some of the signature dishes from the community.	[5] 4	8
Q.5(a)	Explain some unique and potentially spicy dishes found in the cuisine of Vidarbha?	[5] 5	9
Q.5(b)	What are the unique ingredients and cooking techniques used in the tribal cuisine of central India and how do they reflect the cultural and environmental influences of the region?	[5] 5	5

.....28/04/2023.....M