

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION SP/2023)**

**CLASS: BHMCT
BRANCH: BHMCT**

**SEMESTER : VI
SESSION : SP/ 2023**

TIME: 02 Hours

SUBJECT: HM309 ADVANCE INDIAN CUISINE

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
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		CO	BL
Q.1(a)	Explain at least four Kashmiri Dishes.	[2] 1	2
Q.1(b)	Describe the various kebabs of Awadh.	[3] 1	2
Q.2(a)	Discuss the features of Cuisine of Himachal Pradesh.	[2] 1	2
Q.2(b)	Describe the importance of chat in Awadhi cuisine.	[3] 1	2
Q.3(a)	What is the concept of Telugu cuisine?	[2] 2	1
Q.3(b)	Describe the regional variations of the Karnataka cuisine.	[3] 2	2
Q.4(a)	Explain the food offering at ritual for Kerala cuisine.	[2] 2	2
Q.4(b)	Elaborate the regional variation in the Tamil cuisine.	[3] 2	2
Q.5(a)	Explain the various foods and dishes of Jharkhand.	[2] 3	2
Q.5(b)	Elaborate the influence of British Raj on Cuisine of Bengal.	[3] 3	2

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