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**B.Sc. (catering and culinary arts) (2015 & Onwards) (Sem.-3)**

## CULINARY ARTS-IV (INDIAN)

**Subject Code : BSCCA-301**

**M.Code : 74226**

**Max. Marks : 60**

**INSTRUCTIONS TO CANDIDATES :**

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.**

## SECTION-A

**1. Write in brief about :**

- a) Gushtaba
- b) Khajja
- c) Shrikhand
- d) Hamam Dasta
- e) Yakhni
- f) Farsan
- g) Potli ka masala
- h) Avial
- i) Sandesh
- j) Laru

### SECTION-B

2. Explain in detail the eating habits of people in Andhra Pradesh
3. Write short notes on the various thickening agents used in Indian Cooking,
4. Narrate salient features of Wazwan.
5. Describe the various elements of food presentation.
6. Differentiate between Shorba and Rassam.

### SECTION-C

7. Discuss different factors responsible for the change in the food habits in our country.
8. Explain the salient features of Awadhi cuisine, considering geographical features, the seasonal availability, special equipment and specialty cuisine for festivals.
9. List ten Indian Sweet Preparations with their region of origin. Describe each in one or two lines.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**