

[illegible]

- Chinese ladle set
- Schezwan Pepper
- Scallions
- Importance of spices in Malaysian Cuisine
- Wok and bamboo broom
- Elements of Japanese cuisine
- Hunan Cuisine
- Laksa Iemak
- Bamboo steamer
- Kafir lime leaves

SECTION-B

- 2) Name 10 basic vegetables used in Hongkong cuisine.
- 3) Give Brief Introduction about Malaysian cuisine.
- 4) List 5 methods of cooking used in Japanese cuisine with brief description of each.
- 5) How does the philosophy of Yin and Yan works in Chinese cuisine?
- 6) Write about importance of Spices in Thai Cuisine.

SECTION-C

- 7) What are the different cooking methods used in Hong Kong cuisine?
- 8) What is the Importance of Historical Back ground in Cuisines, enlight Japanese cuisine history?
- 9) Illustrate regional Cuisine of Thailand.

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.