

Roll No.				Total No.	of Pages :	02
				. otato.	J agus .	

Total No. of Questions: 09

B.Sc. (Catering and Culinary Arts) (2015 & Onwards) (Sem.-5)

CULINARY ARTS VIII (ORIENTAL)

Subject Code: BSCCA-501 M.Code: 74738

Time: 3 Hrs. Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- 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 briefly:

- a) Chinese ladle set
- b) Schezwan Pepper
- c) Scallions
- d) Importance of spices in Malaysian Cuisine
- e) Wok and bamboo broom
- f) Elements of Japanese cuisine
- g) Hunan Cuisine
- h) Laksa Iemak
- i) Bamboo steamer
- j) 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 MMM/FirstRanker.com 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.

2 M-74738 (S2)-1902