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Roll No.	Total No. of Pages : 02
Total No. of Questions : 09	
B.Sc. (In catering and culinary arts) CULINARY ARTS Subject Code:E Paper ID:[	-IV (INDIAN) BSCCA-301
Time : 3 Hrs.	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**

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- Q1 Define :
  - a) Cuisine
  - b) Catering
  - c) Staple diet
  - d) Flavourings
  - e) Vaisakhi
  - f) Onam
  - g) Teej
  - h) Theme dinner
  - i) Bohri Cuisine
  - j) Teetar ka rasodan



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## **SECTION-B**

- Q2 Write down the salient features of Punjabi cuisine.
- Q3 What are the factors that affect the eating habit and how the cuine of any place evolved?
- Q4 Write down in brief about Wazwan.
- Q5 What are the different masalas that are used in different parts of Indian regional cuisine and also write the standard recipe of any compound masala?
- Q6 Make a five course menu of Indian cuisine for the tabledhote speciality restaurant of five stars HOTEL.

## **SECTION-C**

- Q7 Write down the standard recipe of mutton Rogan josh.
- Q8 Describe in detail about Indian festivals and also special sweets that are used to offer during the festivals.
- Q9 What are the elements of presentations? Describe in brief.