

**Total No. of Pages : 02**

**Total No. of Questions : 09**

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

## CULINARY ARTS VIII (ORIENTAL)

**Subject Code : BS CCA -501**

**Paper ID : [74738]**

**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

**Q1 Define the following :**

- a) Sashimi
- b) Tempura
- c) Wagyu
- d) Dimsum
- e) Sukiyaki
- f) Tonkatsu
- g) Wonton
- h) Schezwan
- i) Som tam
- j) Cantonese

### SECTION-B

- Q2 What is Kobe beef and why it is very famous and what is unique in this particular beef from others?
- Q3 Describe the origin of wonton and its varieties.
- Q4 How Thai Curries are different from Indian Curries?
- Q5 What is five spice powder and what are its components and where it is used?
- Q6 What is the philosophy of yin and yang applied to Chinese cuisine?

### SECTION-C

- Q7 Describe the origin of sushi and its types and varieties.
- Q8 Write down the salient features of Japanese Cuisine along with its specialties.
- Q9 Describe the cuisine of the four regions of China in detail.