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Total No. of Pages: 02

Total No. of Questions: 09

**BHMCT (Sem. – 3)**  
**INTRODUCTION TO INDIAN COOKERY**  
**Subject Code: BHMCT-401-18**  
**M Code: 77790**  
**Date of Examination: 13-12-2022**

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**

1. Write short notes on:

- a) Mace
- b) Deg/Degchi
- c) Dhunkar
- d) Galouti Kabab
- e) Doi Manch
- f) Xacutti
- g) Rishta
- h) Gatte Ki Subzi
- i) Sarson da Saag
- j) Pinni

## **SECTION-B**

2. Name Five regional dishes of Rajasthan.
3. Name Five Special Ingredients used in Punjabi Cuisine.
4. Name Five Tenderizing Agents used in Tandoori Cuisine.
5. What is Wazwan?
6. List Five Indian Sweets from Eastern Region.

## **SECTION-C**

7. Tandoori dishes are popular in our country Justify the statement. List 2 Veg Kabab and 2 Non Veg Kabab with brief description, Cooked in Tandoor.
8. List and Explain Salient features of Awadhi Cuisine.
9. Explain Origin of Dum Cooking. What are the features of Dum Cooking?

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