

Roll No.

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Total No. of Pages : 02

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BHMCT (Sem.-7)

TANDOOR-PRINCIPLE, CONCEPT AND APPLICATION

Subject Code : BHMCT-703-18

M.Code : 90753

Date of Examination : 03-01-23

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 briefly :**
 - a) Use of Marinating Meat
 - b) Spicing agent
 - c) Tandoor
 - d) Evolution of Tandoor
 - e) Fuel types
 - f) Thermostat
 - g) Alcoholic Beverages
 - h) Accompaniments
 - i) Dry Heat Method
 - j) Rubs.

SECTION-B

2. Describe in detail about different fuels that used in tandoor do tell the advantages and disadvantages of every fuel used in tandoori cooking.
3. Describe basic commodities that are required to make Marinations.
4. Explain the procedure of cleaning of Tandoor as well as disposal of fuel residue.
5. Role of Fire extinguishers near tandoor and which type of fire extinguishers is more useful in this particular area.
6. Describe in detail about different rubs that is used extensively in Tandoori cooking also tell in detail about its types and uses.

SECTION-C

7. What are the techniques by which Tandoor is prepared?
8. Write down the standard recipe of Tandoori Chicken Tikka along with standard accompaniments.
9. *“Tandoor is the backbone of the Indian cuisine”*. Justify the statement.

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.