

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY
BHMCT SEMESTER- 4 • EXAMINATION – SUMMER-2017

Subject Code: 143301

Date: 27/04/2017

Subject Name: Cuisines of India

Time: 10.30AM to 01.00PM

Total Marks: 70

Instructions:

1. Attempt any five questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

- Q.1 (a) What is the main difference between pulao and biriyani. 07
- (b) Elaborate the mughlai cuisine 07
- Q.2 (a) What are the unleavened breads? Explain any 5 types of unleavened breads? 07
- (b) Recipe of bhappa maas. 07
- Q.3 (a) Explain maharashtrian dishes in detail. 07
- (b) What is muri? Explain how it is prepared. 07
- Q.4 (a) Different between oriya cuisine and bihari cuisine. 07
- (b) Write a note on the goan catholic cuisine. 07
- Q.5 (a) Explain kerela cuisine. 07
- (b) Explain kashmiri cuisine culture? 07
- Q.6 (a) Explain the various ways of using poha. 07
- (b) Explain the types of chutneys in south Indian cuisine with ingredients. 07
- Q.7 (a) Explain the sadhya. 07
- (b) Define the words? 07
- Kaaya varuthathu, aviyal, thoran, muringakkaya, gothambu prathamam, ingredients of rizala, safed maans,
