Seat No.:	Enrolment No.

GUJARAT TECHNOLOGICAL UNIVERSITY

		B. HMCT – SEMESTER – IV • EXAMINATION – SUMMER • 2014	
Su	bject	Code: 143301 Date: 26-05-2014	
Ti	me: 10 truction 1. 2.	Attempt all questions. Make suitable assumptions wherever necessary.	
Q.1	(a) (b)	Figures to the right indicate full marks. Explain the role of spices in Indian cuisine. Give a brief description about Indian rice preparation. What do you understand by "Tandoor".	07 07
Q.2	(a) (b)	Write all the step involves in "Seasoning of tandoor" in sequence. Give brief introduction about Kashmiri Cuisine. OR	07 07
	(b)	Give brief introduction about Mughlai Cuisine.	07
Q.3	(a)	Write any three examples of each Mughlai cuisine and Bengali Cuisine with a short description.	07
	(b)	Explain Bengali sweets with Descriptive examples. OR	07
Q.3	(a)	Write any three examples of each Rajasthani cuisine and Oriya cuisine with a short description.	07
	(b)	Explain Bengali sweets with Descriptive examples.	07
Q.4	(a) (b)	Elaborate few specialty dishes of Maharashtrian cuisine. Write the essential ingredients used for "Batatavada" & write in brief about "Mosaranna".	07 07
0.4	(-)	OR Write in brief about a china of Coor Catholic?	07
Q.4	(a) (b)	Write in brief about cooking of Goan Catholic? Write the recipe of Goan Vindaloo. State the special spices used in "Chettinad food".	07 07
Q.5	(a) (b)	Give introduction about traditional meals of Tamil cuisine. Explain the preparations of the following: Biryani, Dum, Tandoor. OR	07 07
Q.5	(a)	Give introduction about Vegetarian dishes of Kerala Cuisine.	07

Explain the preparations of the following: Naan, Sambhar; Explain which type

(b)

of the utensil Griddle is.

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