Seat No.:	Enrolment No.
Seat 110	Emonnent 1 (oi

## **GUJARAT TECHNOLOGICAL UNIVERSITY** BHMCT- SEMESTER- IV • EXAMINATION – SUMMER 2015

Subject Code: 143301 Date:28/05/2015

**Subject Name: Cuisines of India** 

Time: 10.30am-01.00pm Total Marks: 70

**Instructions:** 

1. Attempt all questions.

2. Make suitable assumptions wherever necessary.

3. Figures to the right indicate full marks.

	4		그 그들은 사는 하는 사람도 없는 사이지를 보면 하게 모든데 하게			
	Q.1	(a)	Explain 7 ingredients used in Indian Cookery?		07	
		(b)	Explain 7 cooking utensils used in Indian Cookery?		07	
	Q.2	(a)	Explain the role of spices in Indian Cuisine		07	
-		(h)	Discuss the religious influence on Indian Cuisine.		07	
			OR			
		(b)	Explain 7 Holi Festival Dishes.		07	
	Q.3	(a)	Write the recipe for making White Gravy and Makhni Gravy.		07	
		(b)	Write the recipe for making Hariyali and Brown Gravy.	1	07	
	10	1 3	OR			
	Q.3	(a)	What are unleavened breads? Explain any two unleavened breads?		07	
		(b);	The state of the s		07	
	Q.4	(a)	Elaborate the working of tandoor.		07	
		(b)	Write a note on the Hyderabadi Cuisine. Explain two dishes.		07	
			OR			
	Q.4	(a)	Explain 7 Onam festival dishes.		07	
		(b)	Write a note on the Rajasthani cuisine. Explain two dishes.	Y .	07	
	Q.5	(a)	Write a note on the Mughlai Cuisine. Give the recipe for Shahi Tukra.		07	
		(b)	Explain Chettinad cuisine.		07	
			OR			
	Q.5	(a)	Write a note on Indian Snacks.		07	
		(b)	Explain 7 West Indian Dishes.		07	

\*\*\*\*\*\*