Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT- SEMESTER– 4 EXAMINATION – SUMMER 2016

Subject Code: 143301 **Date: 26/05/2016**

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.**

Q.1	**(a)**	Give brief introduction about Kashmiri Cuisine. Write any two kashmiri recipes.	**07**
	(b)	Give brief introduction about Gujarati Cuisine. Write any two gujarati recipes.	**07**
Q.2	**(a)**	Explain the role of 7 spices in Indian cookery.	**07**
	(b)	Explain any 7 Indian breads.	**07**
		OR	
	(b)	Explain any 7 Bengali sweets with description.	**07**
Q.3	**(a)**	Explain Makhni gravy with the recipe. Give the recipe of any two dishes prepared with makhni gravy.	**07**
	(b)	Give brief introduction about Rajasthani cuisine.	**07**
		OR	
Q.3	**(a)**	Write the recipe of Gatte ka pulao and dal batti churma.	**07**
	(b)	Give brief introduction about Maharashtrian cuisine. Write any two maharashtrian recipes.	**07**
Q.4	**(a)**	Write a note on Hyderabadi cuisine. Explain any three dishes.	**07**
	(b)	Give a brief introduction on Punjabi cuisine with any two Punjabi recipes.	**07**
		OR	
Q.4	**(a)**	Elaborate the working of Tandoor and its seasoning.	**07**
	(b)	Explain Goan cuisine. Give any two recipe of Goan preparations.	**07**
Q.5	**(a)**	Explain any 7 dishes prepared during the holi festival.	**07**
	(b)	Give a brief introduction on Tamil nadu cuisine and Kerala cuisine.	**07**
		OR	
Q.5	**(a)**	Explain any 7 dishes prepared during the Ramzan festival	**07**
	(b)	Explain Indian snacks and chats with examples.	**07**

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