| / (D       | /S.Y.B.A (CA | )/INDIANAN | D INTERNATIONA | L ETHNIC CUISINES | S/ SEMESTER -III | / 21/2 HRS |
|------------|--------------|------------|----------------|-------------------|------------------|------------|
| 7531 ARKS. |              |            |                |                   |                  |            |

### Q.1 a) Answer in one line.

(5 Marks)

- 1. Name four dishes of north west frontier cuisine.
- 2. Which is the bark that gives colour to Rogan josh?
- 3. What is Noon chai?
- 4. Define what is aspic?
- 5. What do you mean by beurre manie?

## b) Fill in the blanks.

(5 Marks)

- 1. Kashmiri cuisine is the formal banquet called
- 2. Before beginning the meal, everyone sitting to dine is made to wash hands with a special pot and bowl type equipment called .
- 3. Mixture of five spices is called as in Bengal cuisine.
- 4. The whole chicken, marinated, stuffed and cooked in a rich gravy is called as
- Kahwa is made from

c) Match the columns.

(5 Marks)

| Sr. n | o Column A  | Column B          |  |
|-------|-------------|-------------------|--|
| 1     | Hamam dasta | Kerala            |  |
| 2     | Phirnce     | Goa               |  |
| 3     | Kheer       | Punjab            |  |
| 1     | Toddy       | Maharashtra       |  |
| 5     | Avial       | Mortar and pestle |  |

# Q.2 Attempt any three

(15 Marks)

- 1) Write short note on Kashmiri cuisine.
- 2) Discuss about North West cuisine.
- 3) Staple food of Indian cursine.
- 4) Explain different types of Bengali cuisine.
- 5) Write short note on Punjabi cuisine.
- 6) Write short note on Gujarati cuisine

#### Q.3 Attempt any three

(15 Marks)

- 1) Cook wares and ingredients used in Agri cuisine.
- 2) Write feature of Bengali cuisine.
- 3) Write about festival and food served in Maharashtra.
- 4) Describe about Karnataka cuisine.
- 5) Describe about Kerala cuisine.
- 6) Describe about Chettinad cuisine.

## Q.4 Attempt any three

(15 Marks)

- 1) Write on introduction to Japanese cuisine.
- 2) Explain the Royal icing.
- 3) What are the main ingredients used in Chinese cuisine?
- 4) Name different type of Cheeses and its uses in Italian cuisine.
- 5) Explain French butter cream and its prepared?
- 6) What is Marzipan & explain its procedure.

P.T.O.

Q.5 Attempt any three

(15 Marks)

1) Write 5 names of any non-vegetarian dishes of Kashmir.

- 2) Explain any 5 Indian sweet dishes.
- 3) Explain any 5 vegetarian dishes.
- 4) How Pasta is made and name any 5 Pasta.
- 5) Name and explain different types of butter cream.
- 6) Explain any 5 Spanish dishes.