

27032023

VCD / _____ / S.Y.B.A (CA) / REGIONAL INDIAN CUISINE AND LARDER / SEM-IV / 2 1/2 HRS / 75 MARKS.

Q.1 a) Answer in one sentence.

(5 Marks)

1. Explain Nargasi kofta curry.
2. Name North eastern Indian state cuisine.
3. What is pat rani macchi is?
4. What is Nalli nihari is?
5. What are the ingredients that goes in Modak?

b) Fill in the blanks.

(5 Marks)

1. A spicy combination of lamb and corn is called _____.
2. This is a paysam made with rice and milk is called as _____.
3. khira poda pitha milk and rice pan cake is from which state _____.
4. _____ a bone poultry or game stuffed with forced meat.
5. chipolata is type of _____ sausage.

c) Match the columns.

(5 Marks)

Sr. no	Column A	Column B
1	Bacon	chaudfrouid
2	Gelatineous meat	Belly
3	Tamil nadu	Gun powder
4	Sol kadhi	parsi
5	Patrani macchi	Goa

Q.2 Attempt any three

(15 Marks)

1. Explain different types of wet masala
2. Name and describe 5 non veg dishes of Maharashtra
3. Explain in brief different types of gravies that are used in Indian cuisine
4. Describe any 5 dishes of parsi cuisine
5. Write short note on Bhori cuisine
6. Name any five dishes of Tamil nadu cuisine and explain in brief

Q.3 Attempt any three.

(15 Marks)

1. Which are the small equipment that are used in larder kitchen?
2. Explain the lay out of larder kitchen.
3. Name and explain types of salads
4. Name popular sandwiches from around the world
5. Explain salad and what are the component of salads
6. What are the poinr to consider while making Sandwiches

Q.4 Attempt any three.

(15 Marks)

1. Which is the seasoning, additives and flavouring used in forcemeat?
2. What is Non edible display and explain in brief?
3. Explain in brief about salt dough and saltillage
4. What are cure and curing agents?
5. Explain types of marinades
6. Difference between ham, gammon, and bacon

Q.5 Attempt any three.

(15 Marks)

1. What is aspic and explain chaudfroid
2. Explain mousse and what are the basic component of mousse
3. Give any five non veg dishes of India and explain in brief
4. Name any 10 sweet dishes of India
5. How curing is done of ham and what is ham.