

GUJARAT TECHNOLOGICAL UNIVERSITY**B. HMCT – SEMESTER – IV • EXAMINATION – SUMMER • 2014****Subject Code: 143301****Date: 26-05-2014****Subject Name: Cuisine of India****Time: 10.30 am - 01.00 pm****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) Explain the role of spices in Indian cuisine. **07**
(b) Give a brief description about Indian rice preparation. What do you understand by “Tandoor”. **07**
- Q.2** (a) Write all the step involves in “Seasoning of tandoor” in sequence. **07**
(b) Give brief introduction about Kashmiri Cuisine. **07**
- OR**
- (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. **07**
- OR**
- 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) Elaborate few specialty dishes of Maharashtrian cuisine. **07**
(b) Write the essential ingredients used for “Batatavada” & write in brief about “Mosaranna”. **07**
- OR**
- Q.4** (a) Write in brief about cooking of Goan Catholic? **07**
(b) Write the recipe of Goan Vindaloo. State the special spices used in “Chettinad food”. **07**
- Q.5** (a) Give introduction about traditional meals of Tamil cuisine. **07**
(b) Explain the preparations of the following: Biryani, Dum, Tandoor. **07**
- OR**
- Q.5** (a) Give introduction about Vegetarian dishes of Kerala Cuisine. **07**
(b) Explain the preparations of the following: Naan, Sambhar; Explain which type of the utensil Griddle is. **07**
