

DIPLOMA IN CULINARY ARTS

(Under Modular Pattern)

Term-End Examination

June, 2018

00315

BCU-001 : DISCOVERY OF INDIAN CUISINE

Time : 3 hours

Maximum Marks : 100

Note : *Attempt all questions.*

1. Give a detailed introduction of the history of Indian cuisine, explaining the food changes in the Mauryan period, the Gupta period and Islamic Conquest.

10

2. Explain how sporting life and the cuisine of people of each region of India is interrelated and give examples of main sporting events conducted in our country.

OR

Explain in detail how the wars and invasions shaped up the eating habits, with appropriate examples.

10

3. Write a note about the various cooking mediums used in the different parts of the country and their impact on different cuisines. 10
4. Classify masalas with examples and give the recipe of at least 5 common masalas used in Indian cuisine. 10
5. Write in detail the various spices and herbs used in Indian cuisine. 10
6. What is the impact of British rule on Indian cuisine and on eating styles of Indian food ?

OR

- Discuss in brief the various dishes that were introduced during the Mughal rule in India. 10
7. Explain the role of weather and soil in determining the eating habits in various regions of India. 10
 8. Explain 5 Persian dishes adopted by Indian cuisine. 10
 9. Briefly explain the role of Portuguese influence on Indian food. 10
 10. Explain the following in one or two lines : 5×2=10
 - (a) Potli ka masala
 - (b) Vallamkali
 - (c) Kashmiri saffron
 - (d) Asafoetida
 - (e) Staple foods of the South
-