Q.1. Explain in detail how the Mughals influence changed the eating habits of the people of Indian quoting example from any two Indian regions.

OR

Gravies form an integral part of Indian Cookery. Discuss with examples.

(10)

Q.2. What are the important factors for planning menu for hospital catering?

OR

Plan an eight course Indian menu for a wedding with a budget of Rs.1200/- per pax for 500 portions.

(10)

Q.3. Explain in detail how food is prepared and served in trains?

OR

Write a detailed note on the various cooking mediums (fats and oils) used in Indian cooking.

(10)

Q.4. Discuss the various purchase systems adopted in catering industry.

OR

Write a detailed note on Kashmiri cuisine highlighting the Wazwan.

(10)

Q.5. Give a list of heat generating equipment used in volume feeding and on what basis this equipment is selected to perform the job.

Q.6. Write short notes (any two):
   (a) Institutional catering
   (b) Off premises catering
   (c) Indenting
   (d) Standard purchase specification

(2x5=10)
Q.7. Explain the following terms in two or three lines (any five):
(a) Rabadi  (b) Marathi Moggu  (c) Dhungar
(d) Akori   (e) Pulusu   (f) Mawal
(g) Dum Dena

(5x2=10)

Q.8. Write ten flour based Indian sweets with a brief description of each and the region of popularity.

(10)

Q.9. Give examples of:
(a) Two meat based dish from Andhra Pradesh.
(b) Two names of Patchadi from South India.
(c) Two main ingredients in Potli ka masala.
(d) Two sweet dish from Goa.
(e) Two Indian Shorba.

(5x2=10)

Q.10. Fill in the blanks:
(a) Sarson ka saag is made with __________ and __________.
(b) Parsis are called as___________, who fled from __________ in the 8th century.
(c) Kokum is a __________ used for __________.
(d) Lapsi is made with __________ and __________.
(e) __________ and __________ can be called as welfare catering.

(5x2=10)