



67.

CB – 378

IV Semester B.Com. Examination, August/September 2023
(CBCS) (2021 – 22 and Onwards) (Repeaters)
TOURISM AND TRAVEL MANAGEMENT TTM
Paper – 4.6 : India's Culinary Heritage

Time : 3 Hours

Max. Marks : 70

Instruction : Answer *all* the Sections in **English only**.

SECTION – A

1. Answer **any 5** questions out of 6. **Each** question carries **two** marks. (5×2=10)

- A) Define Indian culinary.
- B) Write any five flavoring agents used in Indian cooking.
- C) Define Indian masalas.
- D) Mention two popular dishes of Bengali cuisine.
- E) What is the tagline of Andhra and Udupi cuisines ?
- F) List the origin states of the below dishes.
 - a) Lassi.
 - b) Neer Dosa.
 - c) Vada Pav.
 - d) Rasagulla.



SECTION – B

Answer **any 3** questions out of 4. **Each** question carries **five** marks. (3×5=15)

2. Write the aims and objectives of cooking.
3. Explain about the Indian spices used in ancient cooking.
4. Explain about Red gravy. Give an example.
5. Discuss the common thickening agents used in Indian cuisine.

P.T.O.



SECTION – C

Answer **any 3** questions out of 4. **Each** question carries **fifteen** marks. **(3×15=45)**

6. Discuss the salient features and history of South Indian cuisine.
7. Name ten types of Indian Breads with their origin and procedure for preparation.
8. Describe the following :
 - a) Zarda
 - b) Basundi
 - c) Nimish
 - d) Chorizo
 - e) Dhungar.
9. Write a note on food tourism and culinary tourism present scenario in India.