

No. of Printed Pages : 3

Roll No. ....

**D551**

**B.H.M. EXAMINATION, May 2019**

(Fourth Semester)

(Main Only)

BHM202B

INTRODUCTION TO INDIAN COOKERY

*Time : 3 Hours]*

*[Maximum Marks : 75*

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Before answering the question-paper candidates should ensure that they have been supplied to correct and complete question-paper. No complaint, in this regard, will be entertained after the examination.

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**Note :** Attempt *Five* questions in all, selecting at least *one* question from each Unit. All questions carry equal marks.

(4-19/16) M-D551

**P.T.O.**

### **Unit I**

1. What is Indian Cookery ? Describe importance and philosophy of Indian food.
2. Elaborate three course menu of central Indian cuisine and explain its main features.

### **Unit II**

3. What are Herbs ? Discuss the classification of herbs used in Indian food.
4. Discuss the various ways of using spices and also explain their storage.

### **Unit III**

5. What is Gravy ? What are the various types of gravies their preparation process.
6. Write a descriptive note on (i) Purchasing (ii) Storages of masalas

### **Unit IV**

7. Elaborate flavouring and aromatic agents.
8. Discuss the importance and uses of thickening and tendering agents.