



SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

185064

Course : Diploma Ethnic foods & Sweets Processing
Subject : Haryanvi Cuisines
Subject Code : HDFP-105
Semester : First
Duration : 3 Hours
Maximum Marks : 35

Instructions to the Students

1. This Question paper consists of two Sections. All sections are compulsory.
2. **Section A** comprises ten questions of objective type in nature. All questions are compulsory. Each question carries one mark.
3. **Section B** comprises eight essay type questions out of which students need to do any five. Each question carries five marks.
4. Read the questions carefully and write the answers in the answer sheets provided.
5. Do not write anything on the question paper.
6. Wherever necessary, the diagram drawn should be neat and properly labelled.

Roll Number

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SECTION –A (OBJECTIVE TYPE QUESTIONS)

(10x1=10 Marks)

- 1 Write is brief/Name one famous is context of Haryanvi Cuisines: -
- (i) Drink
 - (ii) Staple food
 - (iii) Sabji
 - (iv) Sweet
 - (v) Chutney
 - (vi) Raita
 - (vii) Dal
 - (viii) Bajra based dish
 - (ix) Gochini Atta
 - (x) An apt title for Haryana

SECTION –B (ESSAY TYPE QUESTIONS)

(5x5=25 Marks)

- 2 Discuss selection and analysis of raw material for Haryanvi cuisines.
- 3 Explain handling and storage of raw material.
- 4 Describe steps involved in processing of any are Haryanvi food of your choice.
- 5 Discuss quality control of food during and after the processing.
- 6 Explain food safety, hygiene and sanitation during processing.
- 7 Write about process of packaging for different Haryanvi food products.
- 8 Write notes on the following:
 - (a) Serving of food.
 - (b) Handling of packed food.
- 9 Discuss storage of different kinds of Haryanvi food.

-----End of Paper-----