

DIPLOMA
Hospitality-Ethnic Foods & Sweets Processing
Subject: Indian Ethnic Foods
Subject Code: HDFP-204
Semester: Second
January 2021
Theory (External): 35 Marks
Time: 03 Hours

Instructions to the Students

1. This Question paper consists of two Sections. All sections are compulsory.
2. Section A comprises 10 questions of objective type in nature. All questions are compulsory. Each question carries 1 marks.
3. Section B comprises 8 essay type questions out of which students need to do any 5. Each question carries 5 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											

SECTION –A (SHORT/OBJECTIVE TYPE QUESTIONS)
(10x1=10 Marks)

- A. What is the Hindi name for “Bay Leaf”?
- B. What is the popular name for mono sodium glutamate?
- C. Dal-bati is a popular recipe of which state?
- D. Which leaves are used in almost all savoury South-Indian recipes?
- E. Which leaves are used for garnishing main meal dishes in North India?
- F. Write English name for Kesar or Zafran.
- G. Litti- Chokha is a popular recipe from which state?
- H. During which festival Ghujhiya is made in North India?
- I. Name the sweet which is especially made during “Sawan” Season.
- J. Which milk should be used for making good quality Bengali sweets?

SECTION -B (ESSAY TYPE QUESTIONS)
(5x5=25 Marks)

1. Describe recipes and processing of three types of chapatis commonly eaten in North India.
2. Explain recipes of two main meal dishes of North India.
3. Describe recipes of the dishes you will serve in a South Indian Thali.
4. Give introduction and features of East Indian food.
5. Explain recipes of 2 East Indian sweets.
6. Give introduction and features of West Indian food.
7. Write 2 recipes which are prepared using white sauce.
8. Describe recipes of an Indo-Chinese combo meal.

==END OF PAPER==