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200910

DIPLOMA
Hospitality-Ethnic Foods & Sweets Processing
Subject: Indian Ethnic Foods
Subject Code: HDFP-204
Semester: Second
September 2020
Theory (External): 35 Marks
Time: 03 hours

INSTRUCTIONS TO THE STUDENTS

1. Read the questions carefully and write the answers in the answer sheets.
2. Wherever necessary, the diagram drawn should be neat and properly labelled.
3. This questions paper comprises of 8 questions out of which student need to attempt any 4 questions.
4. All questions carry equal marks.
5. The time allotted will be 3 hours for examinations including time of downloading of question paper to emailing of answer books to the concerned Dean/IC.

ESSAY TYPE QUESTIONS

1. Describe important spices and ingredients used in North Indian foods.
2. Write two common North Indian recipes and their processing.
3. Name the spices used in Sambhar Masala and explain its preparation.
4. Describe four common recipes from South India made with rice and urad dal batter.
5. Describe two common recipes from East India.
6. Explain processing of two West Indian foods.
7. Write recipes of two famous Indo-Chinese foods.
8. Describe features of Indo-Continental foods and name 5 recipes.

*******END OF PAPER*******