



CS/BHMCT/SEM-1/HM-101/2009-10



- iv) The protein content in the flour is known as
- a) Carotenoid                      b) Gluten.
- v) “Sautéing” is a ..... heat method of cooking.
- a) moist                              b) dry
- vi) “Chinois” is a ..... strainer.
- a) stained                              b) conical
- vii) The common recommended temperature for refrigerated temperature is
- a) 0° C                              b) – 40° C.
- viii) “Pesarattu” is a speciality item from
- a) Andhra cuisine                  b) Tamil Nadu cuisine.
- ix) “Dhaniwal korma” is speciality item from
- a) Kerala                              b) Goa.
- x) Olive oil is basically used in ..... cuisine.
- a) Indian                              b) Italian
- xi) Braising is a ..... heat method of cooking.
- a) dry                                  b) moist.

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**GROUP – B**  
**( Short Answer Type Questions )**

Answer any *three* of the following.  $3 \times 5 = 15$

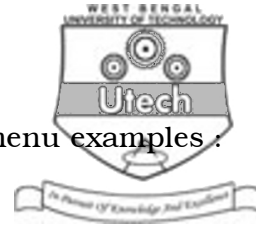
2. Write a short note about the development of culinary art from middle ages to modern cookery.
3. Write a short note about Nouvelle cuisine.
4. Write a short note about Italian cuisine.
5. Write a short note on importance of HACCAP in food storage.
6. Write a short note on 'DO's for personal hygiene.

**GROUP – C**  
**( Long Answer Type Questions )**

Answer any *three* of the following.  $3 \times 15 = 45$

7. Briefly describe about the Indian regional cuisine, its characteristics with menu example.
8. Briefly describe about the importance of cooking food and principles of balanced and healthy diet.

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9. Define the following with basic rules and menu examples :

- a) Sautéing
- b) Broiling
- c) Steaming
- d) Poaching
- e) Braising.

10. Briefly describe about the various types of pulses used in cookery and their characteristics.

11. Briefly describe about the various types of kitchen equipment and their uses in cookery.

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