

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CMMM112/2025/BBACM\_SEM1

FYBBACM (First Semester) Examination, 2025  
CMMM112 - PRINCIPLES OF INDIAN CUISINE  
(2024 Pattern)

Time: 1 Hr. 30 Mins.

Maximum Marks: 25

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms:

- |  |       |
|--|-------|
| A) Vindaloo  | [ 1 ] |
| B) Sterilization   | [ 1 ] |
| C) Chutney   | [ 1 ] |
| D) Yield   | [ 1 ] |
| E) Budget  | [ 1 ] |
| Q2. What are the principles of Indian preserves?                               | [ 5 ] |
| Q3. List any 3 regional spice mix & explain any one of them.                   | [ 5 ] |
| Q4. What is the impact of religion on Indian cuisine?                          | [ 5 ] |
| Q5. State the advantages of accurate food costing.                             | [ 5 ] |
| Q6. Write short note on traditional Indian cooking techniques- Bhuna & Dhungar | [ 5 ] |
| Q7. What is standard yield? Write its significance in indenting.               | [ 5 ] |

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