

Seat No:

[0607]/CMMIKS236/2025/BBACM_SEM3

SYBBACM (Third Semester) Examination, 2025
CMMIKS236 –CULINARY HERITAGE OF INDIA
(2024 Pattern)

Time: 1 Hrs. 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) Sadhya [1]
- B) Panchporan [1]
- C) Sheer Khurma [1]
- D) Gushtaba [1]
- E) Chulha [1]

Q2. Plan a Five course Festive Bengali menu with one line description. [5]

Q3. Explain the influences trade, invasions, and colonial rule on Indian cuisine. [5]

Q4. What is the importance of herbs and aromatics in Indian cuisine? [5]

Q5. What Traditional cooking techniques are used in Indian cookery? Give one examples of each. [5]

Q6. Describes Five Traditional Indian Desserts. [5]

Q7. What are the Indian influences in Global Fusion Cuisine? Give examples. [5]
