

Seat No.

[0607]/CSMM112/2025/BSCCS\_SEM1

## FYBSC Culinary Studies (First Semester) Examination, 2025

## CSMM 112 BASIC INDIA CUISINE

(2025 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*.

## Q.1 Explain the terms :

- A. Bhuna [1]
- B. Panch Phoron [1]
- C. Dum cooking [1]
- D. Fixed Cost [1]
- E. White Paste [1]

Q.2. Draw a neat layout and design with labels of Indian kitchens of a restaurant. [5]

Q.3. Write the standard recipe to prepare 100 gms each of Garam Masala and Chaat Masala. [5]

Q.4. Explain any 2 methods of preservation used in Indian pickles and chutneys. [5]

Q.5. Discuss the importance and principles of budgeting in food production. [5]

Q.6. Define yield management and explain its importance in kitchen operations. [5]

Q.7. Explain any 5 traditional types of equipment used in Indian kitchen. [5]

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