

Q.1_ multiple choice questions (10 × 2= 20)

1. Which of the following dishes traditionally belongs to the Chettinad cuisine of Tamil Nadu?

- a) Sarson da saag
- b) Laal Maas
- c) Chicken Curry
- d) Shorshe Ilish

2. In Awadhi cuisine, the cooking technique of Dum refers to:

- a) Slow cooking under pressure using steam
- b) Frying food in clarified butter
- c) Grilling over charcoal
- d) Boiling with aromatic spices

3. In Goan cuisine, the souring agent commonly used in fish curries is:

- a) Tamarind
- b) Vinegar
- c) Kokum
- d) Yogurt

4. The use of poppy seeds (postto) is most common in:

- a) Kashmiri cuisine
- b) Bengali cuisine
- c) Gujarati cuisine
- d) Goan cuisine

5. Which of the following regional dishes uses a combination of black cardamom, asafoetida, and dry ginger powder (sonth) as its key flavor base?

- A) Rogan Josh (Kashmiri)
- b) Dal Baati Churma (Rajasthani)
- c) Undhiyu (Gujarati)
- d) Pakhala Bhata (Odia)

6. In Malvani cuisine (Maharashtra–Goa border), which spice mix forms the base of curries?

- a) Panch Phoron
- b) Malvani Masala
- c) Goda Masala
- d) Tandoori Masala

7. Which cooking style involves marinating food with mustard paste and cooking inside banana leaf pouches?

- a) Mochar Paturi (Bengal)
- b) Fish Amritsari (Punjab)
- c) Patra ni Machhi (Parsi)
- d) Chamani Qaliya (Kashmir)

8. The traditional Gujarati Undhiyu is:

- a) A steamed rice and lentil dish
- b) A mixed vegetable curry cooked upside down in an earthen pot
- c) A sweet dish made of milk solids
- d) A stuffed bread preparation

9. Which of the following pairs is incorrectly matched?

- a) Bihar – Thekua
- b) Assam – Masor Tenga
- c) Punjab – Sidu
- d) Odisha – Dalma

10. In Awadhi cuisine, “Sheermal” refers to:

- a) A saffron-flavored sweetened flatbread
- b) A slow-cooked lamb curry
- c) A milk-based dessert
- d) A roasted kebab

Q2. Write one word answers. Marks (5×2 = 10)

1. Fermented rice pancake from coastal Karnataka?
2. Which seed gives crunch to Rajasthani Til Papdi?
3. Street snack "Ghugni" uses which main ingredient?
4. Farcha is a snack from which community?
5. The tangy spice mix sprinkled on Aloo Tikki chaat?

Q3. Long answers (word limits 100-200 words) marks (5×3= 15)

1. What do you understand by Indian snack? Write down the classification of regional Indian snack as per the zone wise with 5 dishes and with there one liners?
2. Write down one cuisine for North zone and south zone with proper festival, staple food, cooking food, dishes and geographical effect on it.
3. Compare the North Indian thali and the South Indian banana leaf meal in terms of:
 - Arrangement of food items
 - Cooking techniques
 - Accompaniments
 - Cultural significance

Which system, according to you, is more balanced? Justify your answer.

Numerical based questions (5×2 = 10)

1. Calculate the food cost, labour cost, and over head cost and also calculate gross profit or gross loss and net profit or net sale and there percentage to Total sale

Sale.	3,84.000
Opening stock.	12.000
Closing stock.	12,000
Purchases.	1.00.000
Staff was served free food.	2.000
Complementary food served to guest.	2.000
Accommodation 2,000 charged at.	500
Interest subsidy.	500
Wages and Salaries.	40.000

Contribution towards E.P.F.	5,000
Medical Re-imburement.	4.000
Laundry.	500
Telephone bills.	1.000
Rent for restaurant.	12.000
Repair and Maintenance.	2,000
Electricity and power.	1.500
Water charges.	500
Gas and fuel.	2.000
Office expenses.	5.000
Printing and Stationeries	1.000
L.T.C.	1.200
Depreciation.	1.000
Miscellaneous expenses.	800

2. From the following information you are required to calculate:

The elements of cost and to express each as a percentage of sales, assuming that Rs. 800/- spent as staff meal and Rs. 500/- was spent for complementary food. Calculate the gross profit after wages and net profit.

1. Sales.	35.000
2. Opening stock.	2.500
3. Closing stock.	3000
4. Purchase.	15000
5. Wages & salaries	5500
6. E.S.I.	300
7. Gas & electricity.	800
8. Depreciation.	2000
9. Repairs.	1000
10. Printing and stationary.	300
11. Insurance.	400

12. Postage and telephone. 200

Situation based questions (1×5= 5)

You are the head chef in a five-star hotel. A large corporate group has booked a buffet themed on Indian regional cuisines. At the last moment, you are informed that:

1. Half the guests are foreign delegates who are unfamiliar with very spicy food.
2. The other half are Indian clients who expect authentic flavors from all four regions (North, South, East, West).
3. You also need to balance vegetarian and non-vegetarian dishes within a limited budget and time.

As the chef, explain:

How will you plan the menu to showcase authentic regional dishes while balancing spice levels for both groups?

How will you adjust recipes without losing authenticity?

Which signature dishes from each region will you include, and why?