

TILAK MAHARASHTRA VIDYAPEETH, PUNE**B.SC IN CULINARY ARTS (803)****EXAMINATION: DECEMBER - 2025****FIRST SEMESTER****Subject : Indian Regional Cuisine -I (80325-102)****Date: 10/12/2025****Total Marks: 30****Time: 10.00 am to 11.30 am**

- Instructions:** 1) Bold figures to the right of every question are the maximum marks for that question.
2) Candidates are advised to attempt questions in order.
3) Attempt any **three** questions of the following.

Q. 1 Descriptive Questions

- a. Which oil is widely used in South Indian cooking & Name any one dish? (2)
- b. Name two famous dishes from Punjab (2)
- c. Name two ancient methods of food preparation. (2)
- d. What does "Satvik food" mean? (2)
- e. Name two Goan specialty dish. (2)

Q. 2 Descriptive Questions

- a. How can nutrient-based classification help in designing balanced meals? (5)
- b. Describe the unique features of Gujarati cuisine. (5)

Q. 3 Write a Short Note.

- a. List 4 most popular dishes from cuisine of goa and write any one recipe for 1 portion? (5)
- b. Write a short note on the cuisine of Maharashtra.? (5)

Q. 4 Answer the following question.

- a. Explain classification of food based on Vargas? (5)
- b. Prepare a north Indian menu with appetizer, main course, breads and dessert and explain 1 recipe with ingredient? (5)

Q. 5 Answer the following question.

- a. Explain in Detail note on Kerala cuisine & explain popular dishes? (5)
- b. Classify the food Based on Nature? (5)