

TILAK MAHARASHTRA VIDYAPEETH, PUNE**B.SC IN CULINARY ARTS (803)****EXAMINATION: MAY - 2026****SECOND SEMESTER****Subject : Culinary Principles-II (80325-201)****Date: 19/05/2026****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 Answer the following questions. (10)

- Which state is known for 'Khandvi' and how it is traditionally prepared?
- What are Makki di Roti and Sarson da Saag and which state is it associated with?
- Where did Hyderabadi Biryani originate and what distinguishes its cooking style?
- What is Puran Poli and during which festival is it commonly made in Maharashtra?
- Which state is famous for Rogan Josh and what type of meat is typically used?

Q. 2 Descriptive Questions (10)

- Define Dhokla and describe the skill required in its traditional preparation.
- Explain any 2 main-course of South-India Cuisine

Q. 3 Write a Short Note. (10)

- Describe five types of Indian vegetarian appetizers with ingredients
- Write a detailed note on the staple food of Manipur and mentioned at least 2 Meals.

Q. 4 Answer the following question. (10)

- Explain in detail for five well-known regional delicacies (one each from the North, South, East, West, and North-East) and explain why these dishes are considered staples of their respective states.
- Explain a formal 5-Course Menu representing authentic Punjabi Cuisine. For each course, provide the name of the dish, a detailed list of key ingredients, and an explanation of the cooking technique used.

Q. 5 Categorize and describe the preparation of five distinct Indian breads. For each bread, specify the type of flour used, the key ingredients, and a step-by-step cooking method. (10)