

TILAK MAHARASHTRA VIDYAPEETH, PUNE
B.SC IN CULINARY ARTS (803)
EXAMINATION: MAY - 2026
SECOND SEMESTER

Subject : Indian Regional Cuisine -II (80325-202)

Date: 20/05/2026

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(a) Fill in the blanks (5)

- a. _____ Masala is a blend used in Mughlai dishes, including cumin, coriander, and cloves.
- b. Garam Masala should be stored in _____ containers away from light and heat.
- c. _____ Masala from Goa includes coconut, tamarind, and red chilies.
- d. _____ Masala is used in dry herb preparations like for roasted meats.
- e. _____ leaves are known for their medicinal properties in digestion.

Q.1(b) Match the following (5)

- | | |
|------------------|----------------------------|
| a. Goda masala | a. Dried fenugreek leaves |
| b. Chat masala | b. Lentil stew spice |
| c. Kasuri methi | c. Maharashtra curry blend |
| d. Sambar masala | d. Warming spice mix |
| e. Garam masala | e. Lentil stew spice |

Q. 2 Descriptive questions

- a. Define masalas? And explain five types of masalas with their ingredient in detail? (5)
- b. Explain spices? And the guidelines for cooking the spices? (5)

Q. 3 Write short notes on Explain in detail Indian spice with their medicinal use?

- a. Cumin (2)
- b. Curry leaf (2)
- c. Ginger (2)
- d. Garlic (2)
- e. Mustard (2)

Q. 4 Answer the following question.

- a. Discuss the Importance of Storage of spices? (5)
- b. Explain five types of flours which are used for Vrat ka khana? (5)

Q.5 Answer the following question.

- a. Describe five lentil preparation from various parts of country with their recipes? (5)
 - b. Discuss five Dry fruits used in Indian kitchen with English and Hindi name and also explain five recipes made from dry fruits? (5)
- _____