

TB213600V

Reg. No :

Name :

B. Sc. DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2022
(2021 Admissions Regular, 2020 Admissions Supplementary/Improvement)
SEMESTER III - CORE COURSE (NUTRITION AND DIETETICS)
ND3B05B20 - FOOD CULTURE AND NUTRITION

Time : 3 Hours

Maximum Marks : 80

Part A

I. Answer any Ten questions. Each question carries 2 marks

(10x2=20)

1. State about Indian Chinese cuisine.
2. What is meant by balancing of flavor?
3. Compare the culinary terms 'Bhurji' and 'Bhuna'.
4. Comment on the traditional food culture of Vijayanagaram in Andhrapradesh.
5. Write a note on Asian cuisines.
6. How does climate affect the food habits in a region?
7. Write on Luxembourgian cuisines.
8. What is 'Jenever' in Belgian cuisines?
9. Describe rechauffe.
10. Discuss race influencing nutrition habits.
11. Discuss the changes that affected food production and consumption in the modern era.
12. Discuss the evolution of culinary arts.

Part B

II. Answer any Six questions. Each question carries 5 marks

(6x5=30)

13. Write preparation of one traditional Kerala recipe with its ingredients list.
14. Discuss the association of diaspora and fusion cuisines.
15. Brief about ethnic equipments used in Indian food culture.
16. Discuss about Portuguese and British influences in Indian food habits.
17. What are oriental cuisines?
18. Write a note on the ways of utilizing leftover meat and poultry.
19. Discuss the factors affecting regional cuisine.
20. Discuss the food habits of people during the medieval era.
21. Explain the challenges and issues in culinary industry.

Part C

III. Answer any Two questions. Each question carries 15 marks

(2x15=30)

22. Explain the multiplicity of Indian food culture.
23. 'You are what you eat' - Discuss the phrase based on philosophy of Indian cooking.
24. Discuss on leftovers and the uses of leftover ingredients.
25. Explain nouvelle cuisine.

