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Reg. No :

Name :

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2024
2020, 2021, 2022 ADMISSIONS SUPPLEMENTARY
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. What is meant by balancing of flavor?
2. Differentiate between taste and flavor.
3. Brief on terms 'Jalfreizi' and 'Bhurji'.
4. Compare 'kal chatti' and 'handi' utensils in Indian culinary practices.
5. What are malwani cuisines?
6. How does climate affect the food habits in a region?
7. Write on Luxembourgian cuisines.
8. Write the importance of chocolates in Belgian cuisines.
9. Explain the ways to utilize leftover fish, egg yolk and white.
10. Discuss race influencing nutrition habits.
11. Write a note on hunters and gatherers.
12. Write a note on contemporary cuisine.



Part B

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

(6x5=30)

13. Discuss the importance of foreign culture in Indian culinary.
14. Illustrate on primary tastes in cooking.
15. Discuss about different culinary terms used in Indian food culture.
16. Write on geographical factors which influences food habits and culture.
17. Illustrate the features of New Zealand cuisines.
18. Write a note on the food items that accommodate leftovers.
19. Explain the influences of ideals on food choices of ethnic group.
20. Discuss the food habits of people during the medieval era.
21. Discuss the principles of nouvelle cuisine.

Part C

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

(2x15=30)

22. Elaborate on the diversity of Indian cuisines.
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 the following cuisine: a) Haute b) Classique c) Contemporary.