

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2024
2023 ADMISSIONS REGULAR
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. Write a note on the importance of organic farming.
2. Classify food tastes according to ayurveda.
3. Brief on terms 'Jalfreizi' and 'Bhurji'.
4. Compare 'kal chatti' and 'handi' utensils in Indian culinary practices.
5. What is meant by regional cuisines?
6. Comment on hindu, muslim and christian influence on Indian food habits.
7. Comment on Canadian cuisines.
8. Comment on Western cuisines of Dutch food culture.
9. Discuss on the uses of leftover spaghetti.
10. Discuss the food culture changes that emerged from structural changes in the society.
11. Write a note on equestrian foragers.
12. Define culinary arts.

Part B

II. Answer any Six questions. Each question carries 5 marks**(6x5=30)**

13. Discuss the association of diaspora and fusion cuisines.
14. Which are the major factors influencing Indian cuisine?
15. Explain briefly about the traditional Indian cooking techniques.
16. Compare the Greek and Mughal influences in Indian cooking.
17. Illustrate the features of New Zealand cuisines.
18. Discuss the uses of leftover cereal ingredients.
19. Discuss the influences of roles on food choices of ethnic group.
20. Explain the diet of hunters and gatherers.
21. Culinary arts is a blend of arts and science. Justify the statement.

Part C

III. Answer any Two questions. Each question carries 15 marks**(2x15=30)**

22. Elaborate on the diversity of Indian cuisines.
23. Elaborate on different regional cuisines of India.
24. Discuss on rechauffe and the rules for reheating the foods.
25. Describe haute, classique and contemporary cuisine.