



UG – 343

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IV Semester B.Com. (Tourism and Travel Management)
Examination, September/October 2022
(F+R) (CBCS 2021-22 and Onwards)
COMMERCE
4.6 : India's Culinary Heritage

Time : 3 Hours

Max. Marks : 70

Instruction : Answer only in English

SECTION – A



1. Answer **any 5** out of 6 questions.

(5×2=10)

- a) Name any two techniques introduced by the Europeans to Bengal.
- b) Goan speciality dish Sorpotel is made of which meat ?
- c) Undhiyu, a dish from Gujarat is cooked in which type of vessel ?
- d) What is that dish which resembles burger commonly eaten in Maharashtra ?
- e) Iromba is a dish belongs to which Indian State ?
- f) What is a tandoor ?

SECTION – B

Answer **any 3** out of 4 questions.

(3×5=15)

2. Differentiate Culinary Tourism and Food Tourism.
3. Enumerate the features of food tourism.
4. Write a note on the key trends in culinary tourism.
5. Describe the cuisine which is fit for the gods.

P.T.O.



SECTION – C

Answer **any 3** out of 4 questions.

(3×15=45)

6. Explain the importance of main ingredients in Indian food.
 7. “Food Tourism-An effective marketing tool for Indian tourism industry.” Justify.
 8. Explain the following :
 - a) Mangalorean Cuisine
 - b) Mughlai Cuisine
 - c) Anglo-Indian Cuisine.
 9. Describe the modern techniques used in culinary.
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