3rd and 4th Semester (Indian food production short question bank with answer)

1. What is Baghar?

Tempering

2. What is Dhungar?

Quick Smoke procedure used to flavor meats dishes, dals, and even raita.

3. What is Dum Dena?

Dum literally means "breath" and the process involves placing semi-cooked ingredients in a pot, sealing the utensil with flour dough, and applying very slow charcoal fire on top as well as from below.

4. What do you understand by Gil-e-Hikmat?

Gil in Persian is earth or mud and hikmat implies the procedure of the hakims. The meat or vegetable to be cooked is generally taken whole and stuffed with nuts and spices, wrapped in a banana leaf and covered completely with clay, buried 4-6 inches deep, and slow fire is placed on top for 6-8 hours. The food is dug out ready to serve.

` 6. What is Loab?

It is a term that refers to the final stage in cooking when the oil used during cooking rises to the surface, giving the dish a finished appearance.

`7. What is Moin?

It refers to the shortening of dough.

8. What is Lazzat-e-taam?

This is not a spice, but an ingredient of garam masala. Lazzat-e-taam literally translates into "that which enhances the flavor of food ".

9. What is Galouti Kebab?

Also known as galavat kebab from Awadhi cuisine, these kebabs derive their name from the word that means "to melt in mouth ".

10. What is Bhapa?

This refers to the process of steaming.

11. What is Varan?

This is a yellow lentil preparation, often tempered with mustard seeds and red chilli, from Goa and Maharastra.

12. Khat Khatem is from which states.

Goa

13. What is Sorpotel?

It is made from spleen, liver pork fat, and pork meat cut into cubes and boiled and cooked in gravy, from Goa cuisine.

14. What is Ambotik?

This is a fish preparation in which shark or catfish can be used from Goa.

15. Is Bebinca is a dessert or salad?

Dessert

16. Xacuti is from Goa or Maharastra?

Goa

17. Dodol is from Goa or Karnataka?

Goa

18. Pathar ke Kebab is from which city?

Hyderabad

19. What is Haleem?

Haleem is lamb and wheat dish form Hyderabad.

20. Khubani Ka Meetha is form which region?

` Hyderabad

21. The other name of Saffron.

Kesar

22.	Sheermal is a bread or dessert ?
	Dessert
23.	What is Rizala ?
	Rizala is yoghurt based gravy flavoured with green cardamom and fresh green chilli.
24.	Rista a lamb preparation from which region.
	Kashmir
25.	Gushtaba is made out of
	Lamb
26.	Meen Molee is from
	Kerela
27.	What is Idiyappam ?
	Idiyappams are thin vermicelli of rice from Kerela.
28.	What is Modak ?
	Modak is a steamed rice flour dumpling stuffed with jiggery, coconut, and ghee from Maharastra.
29.	Goda masala is from region.
	Maharastra
30.	What is Dhanshak ?
	Famous dish of the Parsis, made by cooking lentils with meat, vegetables, and green vegetables such as spring onions, mint, fenugreek, and coriander.
31.	Patrani Machi comes from which cuisine.
	Most popular fish preparation of Parsi cuisine.
32.	Laganu Custard is from cuisine.
	Parsi
33.	Name some lamb dishes from Rajasthan.
	Safed Maas, Lal Maas, Maas ki Kadhi, Maans Ke Sooley.

34.	Dal Baati Churma is a popular dish from
	Rajasthan.
35.	What is Chettinad masala ?
	It is a combination of various spices from southern India (Tamil Nadu), slowly fried in coconut oil
	and ground into a paste for later use in Chettinad cuisine.
36.	What is Rasam ?
	It is a popular savoury drink made from lentils and flavoured with chillies and flavoursome spices.
37.	Bisi Bele Bhat is from
	Karnataka
38.	Zafrani Pulao is from
	Kashmir
39.	Kacchi Biryani is from
	Hyderabad
40.	Kozhi Biryani is from
	Kerala
41.	Prawn Pulao is from
	Goa
42.	Bhori Biryani is from region.
	Muslim community of Gujrat
43.	Ghee Bhat is from which region.
`	Bengal
44.	What are the Dairy product used in Indian sweets ?
	Milk, Khoya, Chenna, Curd, Rabri
45.	What is Shrikhand?
	Shrikhand is a yoghurt based dessert from Gujrat.

46.	Khaandvi is fromcuisine.
	Gujarat
47.	Pav Bhaji is a popular street food item from cuisine.
	Maharastra (Mumbai)
48.	MSG stands for?
	Monosodium Glutamate.
49.	How to define Murg Butter Masala ?
	Tandoor cooked chicken is stewed in creamy tomato gravy and garnished with butter and red chilli.
50.	Maa di daal is from
	Punjab
51.	Other name of Tandoor.
	Sanjha Chulah
52.	Mangodi is subji is fromcuisine.
	Rajasthan
53.	What is Bhunna.
	Hindi terminology for sautéing and roasting.
54.	What is Poriyal ?
	This is a hand minced vegetable preparation from southern India which is stir fried with grated coconut and spices.
55.	What is Sheer Kurma ?
	It is a rice and milk pudding from Andhra Pradhes garnished with nuts.
56.	What is Rechado ?
	Rechado is a red coloured paste made from red chillies, vinegar, and spices. It is usually smeared over fish and the fish is braised and roasted.
57.	What is fish Caldeen ?
	It is a thick fish curry made by grinding coconut, turmeric, ginger, garlic, cloves, and cumin.

58.	What is Sannas ?
	Sannas are very similar to steamed idlis .
59.	Rajasthan Gattey are made of
	Gram flour
60.	What is Raan ?
	This dish is made from the whole leg of lamb from Kashmir.
61.	Luchi is made from
	Refined flour
62.	Poori is made from
	Whole wheat flour
63.	What is the standard ratio of water and sugar to prepare sugar syrup.
	1:2
64.	What is the standard ratio of water and rice to make pulao ?
	2:1
65.	What is the standard ratio of lentil and water to prepare dal?
	1:3
66.	What is Zamin doz ?
	This dish used to be cooked buried under the ground.
67.	What is Batter ?
	It is various mixture of flour and water along with spices.
68.	What is Farsan ?
	This means savoury snacks from Gujrat.
69.	Basundi is a dessert forms which region.
	Maharastra

70.	What is the standard weight of a whole dressed chicken?
	800 gms
71.	Balu Sahi is a famous sweet that comes form
	Uttar Pradesh
72.	Missi Roti is from
	Rajasthan
73.	What is sigri ?
	This is a open barbeque griller used for grilling kebabs.
74.	What is Rao ki kheer ?
	Rice cooked in sugarcane juice, which reduces to a caramelized texture.
75.	What is Bhatti ?
	It is an open charcoal grill used for grilling kebabs.