

QP CODE: 24900108



Reg No:.....

Name:.....

MAHATMA GANDHI UNIVERSITY, KOTTAYAM
FIRST SEMESTER MGU-UGP (HONOURS) REGULAR
EXAMINATION NOVEMBER 2024

First Semester

Multi-Disciplinary Course - MG1MDCFSQ102 - FOOD AND CULTURE

(2024 ADMISSION ONWARDS)

Duration: 1.5 Hours

Maximum Marks: 35

**Remember (K), Understand (U), Apply (A), Analyse (An), Evaluate (E), Create (C), Interest (I),
Appreciation (Ap), and Skill (S)**

*Students should attempt atleast one question from each course outcome to enhance their overall
outcome attainability.*

[Learning Domain][CO No(s)]

Part A

Multiple Choice Questions

Answer all questions

Each question carries 1 mark

- | | | |
|---|--|---------|
| 1 | Awareness of sustainability and environmental concerns influences food culture by promoting: | [U] [1] |
| | a) Higher consumption of processed foods b) Local sourcing and organic farming practices | |
| | c) Traditional cooking methods d) Fast food consumption | |
| 2 | The introduction of new ingredients and cooking methods through trade primarily reflects which factor? | [U] [1] |
| | a) Environmental factors b) Globalization | |
| | c) Historical influences d) Socioeconomic conditions | |
| 3 | State which region in India became a major center for tea production during British colonial rule? | [U] [1] |
| | a) Punjab b) Assam | |

- c) Kerala d) Gujarat
- 4 State the traditional Indian technique of preserving fruits and vegetables by pickling them with a combination of spices, salt, and oil, commonly referred to as? [U] [2]
- a) Canning b) Fermentation
- c) Achar making d) Freezing
- 5 Identify which traditional cooking technique would you use to prepare a dish like Tagine from Morocco, where food is cooked slowly with steam in a conical clay pot? [U] [2]
- a) Stir-frying b) Grilling
- c) Braising d) Steaming
- 6 In response to an influx of culinary tourists, a region known for its traditional cuisine is considering introducing cooking classes for tourists. What would be the best approach to preserve the authenticity of the local culinary heritage? [A] [3]
- a) Offer classes that teach modified versions of traditional dishes to make them easier for tourists to cook. b) Teach tourists how to prepare traditional dishes using authentic ingredients and techniques.
- c) Replace traditional ingredients with more widely available substitutes to accommodate tourists. d) Focus only on trendy, modernized versions of local dishes to appeal to tourists
- 7 A chef wants to integrate Japanese tempura frying techniques into an Italian restaurant's menu. What is the most appropriate way to create a dish that honors both culinary traditions? [A] [3]
- a) Use traditional Italian ingredients, such as mozzarella and zucchini, and fry them in tempura batter. b) Replace all Italian cooking techniques with Japanese tempura frying
- c) Use only Japanese ingredients with Italian sauces. d) Discard tempura batter and fry Italian ingredients using only traditional Italian methods.
- 8 A nutritionist is advising a client who eats fast food several times a week. What is the best strategy to minimize the negative health effects of fast food consumption? [A] [3]
- a) Encourage the client to choose grilled items instead of fried and opt for water instead of sugary b) Advise the client to continue eating the same fast food items but in larger portions

drinks.

- c) Recommend the client only consume fast food once a day without changing the menu choices d) Suggest avoiding fast food entirely, even if it's impractical for the client.
- 9 Tell, how do food traditions during Ramadan across different countries reflect their culinary heritage [E] [4]
- a) Usage of local spices and ingredients b) Adaptation of fasting practices
- c) Influence of neighboring cuisines d) All of the above
- 10 Identify the culinary tradition that incorporates to celebrate the Chinese New Year in a diverse group setting? [E] [4]
- a) Noodles for longevity b) Spring rolls for prosperity
- c) Dumplings for wealth d) All of the above
- 11 Name a popular snack served during the Indian festival of Janmashtami? [A] [3]
- a) Makhana b) Jalebi
- c) Modak d) Ladoo
- 12 Indicate the role of food play in the significance of Thanksgiving? [E] [4]
- a) It symbolizes gratitude for the harvest and blessings b) It is meant to honor religious deities
- c) It is mainly for enjoyment d) It is purely for entertainment purposes
- 13 Name the harvest festival celebrated in Punjab, India? [A] [3]
- a) Pongal b) Baisakhi
- c) Makar Sankranti d) Navratri
- 14 What is the significance of the grand feast 'Onam Sadya' during Onam? [A] [3]
- a) To invite prosperity into the household. b) To honor the return of King Mahabali and to celebrate the harvest.
- c) To celebrate the birth of Lord Krishna. d) To mark the end of the monsoon season.
- 15 In the Jewish tradition, why are pomegranates eaten during Rosh Hashanah? [E] [4]

- a) To symbolize abundance and fertility
- b) To represent unity
- c) For strength and longevity
- d) For prosperity

(15 × 1 = 15)

Part B

Short Answer Type Questions

Answer 4 questions

Each questions carries 5 marks

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|----|---|-----|-----|
| 16 | Define Food | [U] | [1] |
| 17 | Define the term 'culture' and provide one example. | [U] | [1] |
| 18 | Elaborate on the specialitydishes of Kerala | [A] | [3] |
| 19 | Classify Different Culnaries Associated with Festival Ganesh Chadurthi.Explain with examples. | [A] | [3] |
| 20 | How do harvest feasts symbolize peace and unity in agricultural communities? | [E] | [4] |
| 21 | How is beer used to celebrate harvest festivals like Oktoberfest? | [A] | [3] |

(4 × 5 = 20)

END OF THE QUESTION PAPER
