Name :

ST MARY'S COLLEGE (AUTONOMOUS), THRISSUR-20

II SEMESTER (FYUGP) DEGREE EXAMINATION, MARCH 2025 B.A/B.Sc/B Com/BSW

HIS2MN110: HISTORY OF INDIAN FOOD CULTURE

2024 Admission Onwards

(Credits: 4)

Section A

Answer all. Each question carries 3 Marks (Ceiling: 24 Marks)

1. Explain the contributions of K T Achaya to the food studies in India. [BTL2]

Identify the characteristics of Harappan diet.
 State the significance of Sattvic diet.
 Illustrate the concept of Aitinai.
 Write a note on the food items mentioned by Ibn Batuta and Amir Khusru.
 Demonstarte The Mughal feast: Recipes from the kitchen of Emperor Shah Jahan.

7. Identify the contributions of Mangarasa to the culinary traditions of Vijayanagara [BTL3] Empire.

8. Assess the content of the work "Culinary Culture in Colonial India: A Cosmopolitan Pattern and the Middle Class."

9. Identify the major plantations of tea and coffee in India. [BTL3]

10. Analyse the first Five year plan in India. [BTL4]

Section B

Answer all. Each question carries 6 Marks (Ceiling: 36 Marks)

11. Explain the major Ayurvedic texts on Ahara kalpana. [BTL2]

12. Find out the beverages of Vedic Indians. [BTL1]

13. Give a description on the culinary culture in the work "Soopa Sastra". [BTL2]

14. Examine the changes brought by the Muslim rulers in the food culture during the medieval period in India. [BTL4]

15. Explain the evolution of bread and cake in India. [BTL2]

Turn Over

16. Identify the major new world food crops in India.	[BTL4]
17. Analyze the role of Indian diaspora in popularizing Indian food in other countries.	[BTL4]
18. 'Modern North Indian cuisine is a mixture of cultures'- Justify the statement.	[BTL5]
Section C Answer any one. Each question carries 10 Marks (1x10=10 Marks)	
19. Analyze the food in Ancient South India.	[BTL4]
20. 'India had rich varieties of food according to its regions'- substantiate.	[BTL5]
