QP Code: U25C021

Reg. No : .....
Name : .....

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

III SEMESTER (FYUGP) DEGREE EXAMINATIONS, OCTOBER 2025
HIS3MN208 : EVOLUTION OF KERALA FOOD CULTURE
2024 Admission Onwards
(Credits: 4)

Time: 2 Hours **Maximum Marks: 70**

Section A

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

1. Interpret the meaning of food taboos.
2. Examine the relation between trade and food.
3. Record the findings in Food and Language: Discourse and Foodways across cultures.
4. Write a note on the Indian Ocean.
5. State the details embedded in Culinary Culture in Colonial India: A Cosmopolitan Platter and the Middle class.
6. Illustrate the public space.
7. Examine Kaccha food.
8. Write a note on Pathiri.
9. Name two of the multi-chain food endevours in Kerala.
10. Demonstrate any of the two desserts popular in Kerala.

Section B

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

11. Discover the effect of Syncretism on food culture.
12. Discuss the role of archaeological evidence in reconstructing Kerala's food history.
13. Provide the recipe of your favourite food item.
14. Identify the contributions of Greeco- Roman traders in Kerala.
15. Analyze similarities across religious food practices.
16. Differentiate the food practices of castes in medieval Keralam.

Turn Over

17. Describe how far biriyani represent migration and cultural assimilation.
18. Estimate the role of globalization in creating fusion foods in Kerala.

Section C

*Answer **any one**. Each question carries **10** Marks* ***(1x10=10marks)***

19. Explain syncretism with examples from Kerala food culture.
20. Discover the relationship between caste, untouchability, and food in Kerala, with examples of reform movements.

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