

25U245

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Name :

Reg. No :

SECOND SEMESTER UG DEGREE EXAMINATION, APRIL 2026

(FYUGP)

(Regular/Supplementary/Improvement)

CC24UHS2MN108 - HISTORY OF INDIAN FOOD CULTURE

(History - Minor Course)

(2025 Admission onwards)

Time: 2.0 Hours

Maximum: 70 Marks

Credit: 4

Part A (Short answer questions)

Answer *all* questions. Each question carries 3 marks.

1. Why were tomatoes initially viewed with suspicion in India? [Level:5] [CO4]
2. What is meant by “food as medicine”? [Level:5] [CO5]
3. What is Ni'matnama? [Level:4] [CO1, CO5]
4. Mention the uses of betel leaves in Vijayanagara empire. [Level:2] [CO3]
5. What does the term Lokopakara literally mean? [Level:2] [CO3]
6. Mention two ways in which Amul helped make milk and milk products affordable and accessible to the Indian population after the White Revolution [Level:5] [CO4]
7. State one reason why bread became popular in urban India during the colonial period. [Level:2] [CO4, CO5]
8. Mention two distinctive features of North-Eastern Indian cuisine. [Level:2] [CO3]
9. Identify one social function of food within Indian migrant communities. [Level:2] [CO5]
10. Name the first two animals domesticated for food and dairy in prehistoric India. [Level:2] [CO3]

(Ceiling: 24 Marks)

Part B (Paragraph questions/Problem)

Answer *all* questions. Each question carries 6 marks.

11. Explain why the food habits vary regionally in early India? [Level:5] [CO3]
12. Discuss how the arrival of British women in India influenced the "negotiation" of recipes in colonial households [Level:5] [CO4]

13. Describe the six tastes and their therapeutic significance in Ayurveda. [Level:4] [CO1]
14. How did vegetarianism become a tool for social mobility within the Indian caste hierarchy? [Level:5] [CO1]
15. Explain the relationship between cooking vessels and health. [Level:5] [CO3]
16. Compare the regional acceptance of tea and coffee in India. [Level:5] [CO4]
17. Describe the typical diet provided in famine relief camps. [Level:5] [CO4]
18. Make a note on festival food and hospitality in Islamic traditions in India. [Level:5] [CO5]

(Ceiling: 36 Marks)

Part C (Essay questions)

Answer any **one** question. The question carries 10 marks.

19. Evaluate the long-term impact of Mughal cuisine on regional food cultures of the Indian subcontinent. [Level:5] [CO3]
20. Critically examine post-independent food policies in India, highlighting their objectives, major achievements, limitations, and recent reform measures. [Level:5] [CO4]

(1 × 10 = 10 Marks)
