

Register Number:

Date:10-12-2022

**ST. JOSEPH’S COLLEGE (AUTONOMOUS), BANGALORE – 27**

**END-SEMESTER EXAMINATION: OCTOBER 2022**

**III SEMESTER - L2 GE 322:GENERAL ENGLISH  
SPECIAL COURSE-FOOD: LEISURE, IDENTITY AND WRITING**

**(BCOM/BBA)**

This paper contains **THREE** printed pages with **THREE** sections.

**Time- 2hrs Maximum Marks- 60**

**INSTRUCTIONS:**

1. You will lose marks for exceeding word limits and lifting from the question paper.

2. You are allowed to use a dictionary during the examination.  
  
**I. Read this excerpt from Becky Harlan’s compilation *Students Serve Up Stories Of Beloved Family Recipes In A Global Cookbook* from The Salt. The piece discusses experiences of children whose parents came to the US as immigrants.**

[**Cháo Bò (Meat and Rice Porridge Soup)**](http://www.npr.org/assets/img/2017/03/13/chaobo_custom.jpg), by Ana Nguyen

Recipe Origin: Vietnam  
  
Ingredients:

• 100 grams of meet (1/4lb), sliced thinly

• 1 shallot, minced

• 1 green onion, minced

• 1/2 tbsp Fish sauce

• 1/2 tsp salt

• Umami seasoning (Found at international market)

• 1 tsp sugar

• 1 tbsp oil

• 2 quarts water

• 100 g rice (1/2 cup)

• 1/4 tsp. salt

• cilantro for garnish (optional)

* ground pepper for garnish

Preparation:

1. Rinse the meat and slice into thin strips

2. Thinly slice the onion and shallot, reserve for garnish

3. Combine meat, onion, fish sauce, salt, umami seasoning, sugar, and oil in bowl. Mix until everything is even

4. In a separate pot, boil water and then add rice

5. Add 1/4 tsp. salt and let cook for 25-30 min.

6. When the rice looks soft, add the meat mixture and stir.

7. Let cook for 5-10 min, then remove from heat.

8. Garnish with cilantro, green onion, shallot, & pepper

9. serve warm, add pepper.

In a country filled with many diverse cultures, I always felt like the outcast at school. When there was a potluck for Christmas or Thanksgiving, I was the kid who brought a bag of chips, not because I couldn't bring cooked dishes, but because I lived in a Western culture with a Vietnamese background. I'm in a country mainly dominated by foods my family doesn't normally cook. When I was little, I never ate cereal for breakfast. I would have it as a rare snack, without milk. The few times I brought my culture into the school, I received remarks like, "It looks weird," "It made me want to barf," and "What is that?" ...

One day, two of my close friends came over. They were your average Hispanic-American teenagers. It was mid-July and over 90 degrees outside, around noon. The three of us sat around a small table in the dining room adjacent to the kitchen. Then, my mom brought in cháo for us to eat. The preparations began in my mind. I prepared my mom an excuse as to why they wouldn't eat it. Why I would probably eat most of it. Why I would ask her not to share Vietnamese food with my friends. I watched as they both took a sip of the alien soup. A long silence passed — in reality several seconds — and I hesitantly asked, "How does it taste?" To my surprise they loved it.

[**Nuegados, Que Rico!**](http://www.npr.org/assets/img/2017/03/13/nuegados_custom.jpg) by Janet Arevalo

Recipe Origin: El Salvador  
  
Ingredients:

(For the nuegados:)

* 1 c.oil
* 3 whole yucca, shredded

•2½ c. shredded mozarella

• 'z c. pancake mix

• 1 tbsp. salt

(For the atado de dulce)

• 3 c. water

• 1 atado de dulce package

* 1 cinnamon stick

Preparing the nuegados:

1.Preheat the oil in a deep pan.

2. Wash and peel the yucca.

3. Shred the yucca until it's mushy.

4. Mix the yucca with the mozzarella, pancake mix, and the salt.

5. Mix well, then ball the ingredients into an oval shape the size of an egg.

6. Drop into hot oil for 3 minutes, turning until brown and crispy.

7. Remove and let sit on a strainer for 8 minutes.

Preparing the atado de dulce:

1. Add 3 cups water into a casserole dish.Add the entire atado de dulce and a stick of cinnamon.

2. Let the ingredients dissolve and reach a syrupy consistency; stir for 7 minutes

3. Once dissolved, let the syrup cool.

4. Dip or drizzle the syrup over the top of the nuegados.

I always helped my mom make nuegados as much as I could ... I would help her peel the yucca with a plastic knife. It took me forever but, you know, safety first. My face would lighten up brighter than the sun when my mom dropped the mushy balls of yucca into the roaring fire. The heat was so intense that over time my mom lost almost all of her lashes. I would help her pack them in bags of five, but I would always take a bite from one of them and put it back in. I called this taste testing for customers, satisfaction guaranteed. My mom would always laugh loudly at my shenanigans, you could hear it from miles away, but she would never get mad. How could I not bite those delicious nuegados itching to be eaten? The smell of the atado de dulce was like a pool of sugar that mixed with my saliva and the rest of the nuegados. (Of course, she took the bitten nuegados out, they had my cooties on them!) Then, after all the food was prepared, my mom would head out to the streets to sell her yummy food to the hungry people.

**I.A. Answer the following questions in five to eight sentences each. (3x5=15)**

1. How does food alienate and unite in Ana’s story?
2. In what ways do the excerpts discuss an immigrant’s struggle in the US? Elaborate.
3. Does any of the dishes in the above excerpts remind you of any dish that you are familiar with? How are they similar?

**II. Answer the following questions in 150 words each. (3x10=30)**

3. "Tell me what you eat and I will tell you who you are.” How does this statement hold up cultural stereotypes based on people’s food choices? Explain with instances from your personal experiences.

4. How did the recipes along with the above excerpts influence your understanding of the narrator’s experience? Have you come across a food recipe that is special to your family? What do you remember anything about the steps and precautions associated with this recipe?  
  
5. Cooking is often depicted as a graceful effort. However, we also know that it can be messy and tiring. Do you think cooking is artistic? Explain.

**III. Answer ANY ONE of the following questions in 200 words each. (1x15=15)**

6. According to you, what constitutes a good piece of food writing? Reflect on all the readings that you have done as part of your food writing course. Which one do you resonate with the most?

7. Have you come across stories or films that revolve around food? Describe how they utilised aspects of cooking/eating in the narrative.