

Name \_\_\_\_\_

## A Culinary Journey Through India

### Open-Ended Response Answer Key

1. Indian cuisine showcases regional diversity with dishes like Bengali sweets, Rajasthani dal baati, and South Indian dosa. Each region has its own unique ingredients, cooking techniques, and flavors.
2. Spices are essential in Indian cooking for enhancing flavor and aroma. They vary in heat levels and can range from mild to extremely spicy. Spices like cumin, coriander, turmeric, and cardamom are used in various combinations to create complex and balanced flavors.
3. Food plays a central role in Indian culture and is closely tied to festivals, rituals, and celebrations. For example, Diwali is celebrated with sweets like laddoo and gulab jamun, while Holi is known for colorful snacks and drinks.
4. (Personal response)

