

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION)

CLASS: BHMCT
BRANCH: HMCT

SEMESTER: III
SESSION : MO/2018

SUBJECT : HM3021 FOOD PRODUCTION III

TIME: 1.5 HOURS

FULL MARKS: 25

INSTRUCTIONS:

1. The total marks of the questions are 30.
 2. Candidates may attempt for all 30 marks.
 3. In those cases where the marks obtained exceed 25 marks, the excess will be ignored.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. The missing data, if any, may be assumed suitably.
-

- Q1 (a) What is *Poisson* and *Farineaux*? Briefly explain with menu examples. [2]
(b) Classify menu based on pricing and explain with example. [3]
- Q2 (a) Differentiate between low calorie diet and very low-calorie diet. [2]
(b) Explain the principles of Menu Planning. [3]
- Q3 (a) Briefly explain the popular dishes of Bengali cuisine: *Shorshe bata ilish*, *Macher paturi*, *Aloo posto*, *Kasha mangsho* [2]
(b) Discuss the features of Kashmiri Cuisine. [3]
- Q4 (a) Describe the cooking techniques: *Baghar*, *Dhungar*, *Dum dena*, *Ghee durust karna* [2]
(b) Describe the special ingredients used in Awadhi cuisine. [3]
- Q5 (a) What are white mould (surface ripened) cheese and blue cheese? [2]
(b) List the types of milk and explain. [3]
- Q6 (a) What are emulsions? Explain in the context of cookery. [2]
(b) Describe the cheese making process. [3]

:::: 10/09/2018 E :::::