

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI  
(END SEMESTER EXAMINATION)**

**CLASS: BHMCT  
BRANCH: HMCT**

**SEMESTER : V  
SESSION : MO/18**

**SUBJECT: HM5021 FOOD PRODUCTION -V**

**TIME: 3.00 HOURS**

**FULL MARKS: 60**

**INSTRUCTIONS:**

1. The question paper contains 7 questions each of 12 marks and total 84 marks.
  2. Candidates may attempt any 5 questions maximum of 60 marks.
  3. The missing data, if any, may be assumed suitably.
  4. Before attempting the question paper, be sure that you have got the correct question paper.
  5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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| Q.1(a) What are duty roaster and how does one plan them?   | [2] |
| Q.1(b) How would you classify Hot desserts and Cold desserts?                                      | [4] |
| Q.1(c) Describe the process and importance of tempering of chocolate.                              | [6] |
| Q.2(a) Explain -i) marzipan ii) souffle  | [2] |
| Q.2(b) Define bloom in the context of chocolate production, what are the different types of bloom? | [4] |
| Q.2(c) Describe at least five type of garnishes that can be made by using chocolate.               | [6] |
| Q.3(a) What are the types of layout of kitchen?  | [2] |
| Q.3(b) Discuss the factors of banquet menu planning.   | [4] |
| Q.3(c) Discuss the principles of buffet.   | [6] |
| Q.4(a) Define work flow.   | [2] |
| Q.4(b) Discuss the different between sushi and sashmi.   | [4] |
| Q.4(c) Explain the commercial documents which is used in the store.                                | [6] |
| Q.5(a) Differentiate between sake and mirin.   | [2] |
| Q.5(b) What is difference between haute cuisine and nouvelle cuisine?                              | [4] |
| Q.5(c) What do you mean by AOC? Name at least four French cheese that have acquired an AOC.        | [6] |
| Q.6(a) What is difference between faro and durum wheat?  | [2] |
| Q.6(b) Name four varieties of rice that are used for making risotto.                               | [4] |
| Q.6(c) What are the components of a force meat?  | [6] |
| Q.7(a) What is the country style and gratin forcemeat?   | [2] |
| Q.7(b) Explain four types of sausages.   | [4] |
| Q.7(c) Name the various regions of Italy with regard to cuisine.                                   | [6] |

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