

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

**CLASS: BHMCT  
BRANCH: HMCT**

**SEMESTER: V  
SESSION : MO/2018**

**SUBJECT : HM5021 FOOD PRODUCTION -V**

**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.
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- Q1 (a) What is difference between Brie and Camembert? [2]  
(b) What regions are included in eastern and north-eastern France and what famous commodities come from these regions. [3]
- Q2 (a) Explain-i) BAGUETTE ii) RATATOUILLE [2]  
(b) Describe some common deserts and pastries which are famous in France. [3]
- Q3 (a) Define the choud-froid and its uses. [2]  
(b) Write down the step by step preparation of a terrine. [3]
- Q4 (a) What is difference between BOUDIN BLANC and BOUDIN NOIR. [2]  
(b) Define the force meat and its compound. [3]
- Q5 (a) What role does geographical location of Liguria play in its cuisine? [2]  
(b) Write down the menu traditional menu structure of Italy. [3]
- Q6 (a) Name at least four stuffed fresh pastas and explain. [2]  
(b) What are the types of olive oil? Explain. [3]

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