

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

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : II
SESSION : SP/19

SUBJECT: HM109 FOOD PRODUCTION FOUNDATION -II

TIME: 3 Hours

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
 2. Attempt all questions.
 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.
 6. (Graph paper required)
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- Q.1(a) What is kitchen layout? Explain the patterns of kitchen layout. [5]
Q.1(b) Plan a kitchen layout serving north Indian food to a restaurant with 75 covers. Furnish the list of equipment required. [5]
- Q.2(a) Classify soup and describe the various thin and thick soups. [5]
Q.2(b) Explain the elements of soup with their uses. [5]
- Q.3(a) Describe the retail cuts of loin of pork. [5]
Q.3(b) Compare the usage of retail cuts of jowl of pork with retail cuts of loin of pork. [5]
- Q.4(a) Classify fish based on habitat, physical shape and flesh type. Explain with example. [5]
Q.4(b) Describe the cuts of fish with diagram. [5]
- Q.5(a) Describe the different methods of making puff pastry. [5]
Q.5(b) Compare the sugar batter and flour batter method of cake making process. [5]

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