

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

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : III
SESSION : MO/19

SUBJECT: HM202 FOOD PRODUCTION OPERATION - I

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.
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- Q.1(a) Compare the ingredients used in the cuisine of Bengal and Awadh. [5]
Q.1(b) Discuss the features of Kashmiri cuisine. [5]
- Q.2(a) Assess the staple diet and cooking styles of Hyderabad and Kerala. [5]
Q.2(b) Discuss the features of the cuisine of Tamil Nadu. [5]
- Q.3(a) Describe any five pastes used in Indian cooking for gravies and curries. [5]
Q.3(b) Evaluate the uses of various tenderizing agents in Indian Cuisine. [5]
- Q.4(a) Describe the step by step fabrication of a tandoor. [5]
Q.4(b) Classify tandoor and discuss them. [5]
- Q.5(a) Classify the methods of tempering chocolate and explain. [5]
Q.5(b) Assess the uses of various sugar solutions for sugar craft. [5]

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