

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

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER: III
SESSION : MO/2019**

SUBJECT : HM202 FOOD PRODUCTION OPERATION - I

TIME: 2 HOURS

FULL MARKS: 25

INSTRUCTIONS:

1. The total marks of the questions are 25.
 2. Candidates may attempt for all 25 marks.
 3. Before attempting the question paper, be sure that you have got the correct question paper.
 4. The missing data, if any, may be assumed suitably.
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- Q1 (a) Differentiate between *Loab* and *Moin*. [2]
Q1 (b) Briefly discuss the following classical preparations of Awadhi Cuisine. [3]
Nehari, Rizala, Shammi Kebab
- Q2 (a) Discuss the typical cooking styles used in *Bengali* cuisine. [2]
Q2 (b) Contrast the special ingredients of *Bengali* and *Kashmiri* cuisine. [3]
- Q3 (a) Differentiate between *Sadya* meal of Kerala and *Sapad* meal of Tamil Nadu. [2]
Q3 (b) Describe features of the cuisine of Andhra Pradesh. [3]
- Q4 (a) Contrast the staple diet of Kerala and Hyderabad. [2]
Q4 (b) Discuss the specialty dishes for festivals of Tamil Nadu. [3]
- Q5 (a) Describe the use of spices and condiments as colouring agents. [2]
Q5 (b) Compare the ingredients and use of *Potli Masala* and *Garam masala*. [3]

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