

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

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER : V
SESSION : MO/19**

TIME: 3 HOURS

SUBJECT: HM5021 FOOD PRODUCTION-V

FULL MARKS: 60

INSTRUCTIONS:

1. The question paper contains 7 questions each of 12 marks and total the 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) Name one famous brand of cattle, lamb, and chicken in France. [2]
Q.1(b) Mention about various sausage casings and explain any one in brief. [4]
Q.1(c) Write short notes on (a) Paté (b) Terrine (c) Roulade d)Salami (e) Gallantine [6]
- Q.2(a) Differentiate between forecasting and budgeting. [2]
Q.2(b) List the special equipment used in Italian cuisine. Give the recipe (four portions) of spaghetti bolognese. [4]
Q.2(c) What is foie gras? Explain the various preparations of foie gras. [6]
- Q.3(a) What are the different types of buffet? [2]
Q.3(b) What are the various types of Pasta used in Italian cooking? [4]
Q.3(c) Discuss about the popularity of French cuisine around the world. Indicate and explain special ingredients used in French cooking. [6]
- Q.4(a) Describe a gnocchi pasta. [2]
Q.4(b) Name two cheese that are DOP. [4]
Q.4(c) Explain i) Al dente ii) Pesto iii) Polento iv) Nouvelle Cuisine v) Dim sum vi) Teriyaki [6]
- Q.5(a) What are the types of layout of kitchen? [2]
Q.5(b) Discuss the factors of banquet menu planning. [4]
Q.5(c) Discuss the principles of buffet. [6]
- Q.6(a) Explain i) marzipan ii) soufflé [2]
Q.6(b) Define bloom in the context of chocolate production. What are the different types of bloom? [4]
Q.6(c) Describe at least five type of garnishes that can be made by using chocolate. [6]
- Q.7(a) Write down the different stages of sugar boiling. [2]
Q.7(b) Discuss at least four unique instruments used in Japanese cuisine. [4]
Q.7(c) Explain the basic sugar solution which is used in cookery and bakery. [6]

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