

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

**CLASS: BHMCT
BRANCH: BHMCT**

**SEMESTER: V
SESSION : MO/2019**

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 the difference between a boudin blanc and boudin noir? [2]
(b) Mention about various sausage casings and explain any one in brief. [3]
- Q2 (a) Name four French cheese that have acquired an AOC. [2]
(b) Describe the impact of the geographical location of France on its cuisine. [3]
- Q3 (a) Write short notes on:i) Ravioli ii) Tiramisu [2]
(b) Name at least six stuffed fresh pasta and explain? [3]
- Q4 (a) Define a sausage and its components. [2]
(b) Name at least three varieties of rice that are used for making risotto. [3]
- Q5 (a) What is the difference between country -style and gratin forcemeat? [2]
(b) What is chaud-froid? Explain its classification [3]
- Q6 (a) What do you understand by AOC? [2]
(b) Write an essay on French cuisine with reference to geographical location, culture and eating habits. [3]

::: 19/09/2019 :::E