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

CLASS: BHMCT   SEMESTER: III
BRANCH: HMCT   SESSION: MO/2022

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.

Q1 (a) Differentiate between *Dhungar* and *Dum Dena*. (CO1, L4)   [2]
Q1 (b) Briefly discuss the following classical preparations of Bengali Cuisine.   [3]
         Dhokar Dalna, Chorchori, Ghanto (CO1, L2)

Q2   Discuss the features of Rajasthani cuisine. (CO1, L2)   [5]

Q3   Discuss the specialty dishes of Kerala. (CO2, L2)   [5]

Q4   Contrast the features of cuisine of Goa and Hyderabad. (CO2, L4)   [5]

Q5   Classify the souring agents used in Indian cuisine and compare their uses. (CO3, L4)   [5]

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