

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

CLASS: BHMCT
BRANCH: BHMCT

SEMESTER : III
SESSION : MO/2022

SUBJECT: HM202 FOOD PRODUCTION OPERATION - I

TIME: 3:00 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 Punjab. (CO1, L5) [5]
Q.1(b) Discuss the features of Rajasthani cuisine. (CO1, L2) [5]
- Q.2(a) Assess the major ingredients and popular dishes of Hyderabad and Kerala. (CO2, L5) [5]
Q.2(b) Discuss the features of the cuisine of Tamil Nadu. (CO2, L2) [5]
- Q.3(a) Briefly explain any two natural colouring agents. (CO3, L2) [2]
Q.3(b) Discuss the uses of various tenderizing agents in Indian Cuisine. (CO3, L2) [3]
Q.3(c) Contrast the various gravies used in Indian regional cuisine. (CO3, L5) [5]
- Q.4(a) What is the concept of Dum cooking? (CO4, L2) [2]
Q.4(b) Describe the step-by-step fabrication of a tandoor. (CO4, L2) [3]
Q.4(c) Differentiate between cook chill and cook freeze systems of food delivery. (CO4, L4) [5]
- Q.5(a) Differentiate between churn and still frozen desserts. (CO5, L4) [2]
Q.5(b) Briefly discuss any three sugar solutions used in sugar craft. (CO5, L2) [3]
Q.5(c) Classify the methods of tempering chocolate and explain. (CO5, L3) [5]

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