

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

CLASS: BHMCT
BRANCH: HMCT

SEMESTER: VII
SESSION: MO/2022

SUBJECT: HM403 INTERNATIONAL CUISINE

TIME: 2 HOURS

FULL MARKS: 25

INSTRUCTIONS:

1. The total marks of the questions are 25.
 2. Candidates 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.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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Q1	(a) Name the countries that are found on the British Isles.	[2]	1	1
Q1	(b) Plan a day's meal that are part of the cultural food heritage of Great Britain.	[3]	1	3
Q2	(a) Discuss the contribution of Escoffier in the evolution of French Cuisine.	[2]	1	2
Q2	(b) Analyze the similarities and dissimilarities between French and Italian Cuisines.	[3]	1	4
Q3	(a) Briefly define the following a) Paella b) Churros.	[2]	2	1
Q3	(b) Describe the meal pattern that is typical in Spain.	[3]	2	2
Q4	(a) What food crops are grown in Greece and countries in the Levant?	[2]	2	1
Q4	(b) Identify the Jewish dietary rules.	[3]	2	2
Q5	(a) Name four schools of Chinese Cuisine.	[2]	3	1
Q5	(b) Differentiate between Cantonese and Shanghai foods.	[3]	3	4

:::::: 28/09/2022 :::::M