

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION MO/2023)

CLASS: BHMCT
BRANCH: HMCT

SEMESTER: III
SESSION: MO/2023

SUBJECT: HM202 FOOD PRODUCTION OPERATION -I

TIME: 02 Hours

FULL MARKS: 25

INSTRUCTIONS:

1. The question paper contains 5 questions each of 5 marks and total 25 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Tables/Data handbook/Graph paper etc., if applicable, will be supplied to the candidates
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		CO	BL
Q.1(a)	Highlight the importance of fish in Bengali cuisine and overall culture.	[2] 1	5
Q.1(b)	Differentiate between baghar and dhungar styles.	[3] 1	4
Q.2(a)	How are foods in Mewar and Marwad different from each other?	[2] 1	4
Q.2(b)	Describe the influence of various religions on Gujarati food.	[3] 1	2
Q.3(a)	Explain the Mopla food or Malabari cuisine.	[2] 2	2
Q.3(b)	What are the three distinct food cultures of Kerala?	[3] 2	1
Q.4(a)	Describe Chettinad cuisine.	[2] 2	2
Q.4(b)	Illustrate the influence of Portuguese on Goan cuisine. Give examples.	[3] 2	3
Q.5(a)	How are Indian gravies classified?	[2] 3	4
Q.5(b)	Differentiate between herbs and spices. Give few examples of each.	[3] 3	4

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