

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

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : VII
SESSION : MO/2023

SUBJECT: HM403 INTERNATIONAL CUISINE

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)	Explain haggis and why is it special?	[2] 4	4
Q.1(b)	What is the difference between Irish, Scottish and Welsh cuisine?	[3] 1	1
Q.2(a)	How is the food of northern France different from southern France?	[2] 1	1
Q.2(b)	Name and illustrate at least three Italian desserts.	[3] 2	2
Q.3(a)	What is so unique about the cuisines of the Mediterranean region?	[2] 5	5
Q.3(b)	Describe a tagine and its importance.	[3] 5	5
Q.4(a)	Describe a shawarma and what is it called in Turkish and Greek cuisines.	[2] 9	9
Q.4(b)	Explain Tapas and its popularity.	[3] 9	9
Q.5(a)	List the specialty equipment used in Chinese cooking.	[2] 5	5
Q.5(b)	state kobe beef? what is unique about it?	[3] 8	8

:::20/09/2023 M:::