

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

**CLASS: BHMCT  
BRANCH: HMCT**

**SEMESTER :VII  
SESSION : MO/2024**

**SUBJECT: HM403 INTERNATIONAL CUISINE**

**TIME: 3 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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PMTSKARCH23

		CO	BL
Q.1(a)	Explain in detail the regions of Italian cuisine.	[5]	1 1
Q.1(b)	List five dishes of French cuisine with brief description.	[5]	1 5
Q.2(a)	“Mezze platter is gaining importance all around the world”. Justify the statement with focus on Mezze and Mediterranean food.	[5]	2 1
Q.2(b)	Explain in detail the specialty of Spanish cuisine. Explain Tapas and its popularity.	[5]	2 1
Q.3(a)	Explain the features of Japanese cuisine? Give one menu example with recipe and Preparation method of Japanese cuisine?	[5]	3 2
Q.3(b)	How many types of curry pastes are used in Thai cuisine? What are the differences among them?	[5]	3 4
Q.4(a)	‘Mexican cuisine is closer to Indian cuisine in many ways’. Discuss	[5]	4 8
Q.4(b)	Discuss in detail central American Cuisine. What are the influences and specialties of the cuisine?	[5]	4 8
Q.5(a)	What is Middle Eastern cuisine known for?	[5]	5 4
Q.5(b)	How does the custom and culture impact the food habits of Afghanistan?	[5]	5 3

:::21/11/2024:::M