

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

**CLASS: BHMCT
BRANCH: BHMCT**

**SEMESTER : III
SESSION : MO/2025**

SUBJECT: HM24202 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)	Explain the ancient era of Indian cuisine.	[2]	1
Q.1(b)	What are the major dishes in North Indian Cuisine?	[3]	1
Q.2(a)	Explain various etiquettes followed by Indians while eating.	[2]	1
Q.2(b)	Describe the philosophy of Indian Food	[3]	1
Q.3(a)	Discuss the various specialties for the south Indian cuisine.	[2]	2
Q.3(b)	Describe the key features of South Indian cooking.	[3]	2
Q.4(a)	Describe the variety of delicacies of Telangana.	[2]	2
Q.4(b)	Elaborate on the culinary traditions of Kerala.	[3]	2
Q.5(a)	List and briefly describe at least five souring agents used in Indian cuisine.	[2]	3
Q.5(b)	Describe the various substances used as food tendering agents.	[3]	3

:::::18/09/2025:::::E