

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

**CLASS: BHMCT  
BRANCH: HMCT**

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

**SUBJECT: HM24202 FOOD PRODUCTION OPERATION-I**

**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.
- 

|        |                                                                                | CO    | BL |
|--------|--------------------------------------------------------------------------------|-------|----|
| Q.1(a) | Explain the key features of North Indian cuisine.                              | [5] 1 | II |
| Q.1(b) | Describe the influence of geography and climate on North Indian cooking.       | [5] 1 | II |
| Q.2(a) | List the major regions of South India and their popular dishes.                | [5] 2 | I  |
| Q.2(b) | Discuss common accompaniments served with South Indian meals                   | [5] 2 | II |
| Q.3(a) | Define gravy and mention different types of Indian gravies.                    | [5] 3 | II |
| Q.3(b) | Differentiate between dry and wet masalas with examples.                       | [5] 3 | IV |
| Q.4(a) | Explain the method and equipment used in dum cooking.                          | [5] 4 | II |
| Q.4(b) | Write short notes on Halwai-style Indian sweets and their regional importance. | [5] 4 | I  |
| Q.5(a) | Describe the process of chocolate tempering and its importance.                | [5] 5 | II |
| Q.5(b) | Explain the preparation and uses of marzipan and pastillage.                   | [5] 5 | II |

**::::::20/11/2025::::::E**