

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

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER: VII
SESSION: MO/2025**

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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Q.1(a)	Discuss the key characteristics and ingredients that differentiate French cuisine from Italian cuisine.	[5]	1	3
Q.1(b)	Explain the influence of geography and climate on the food habits of Scandinavia and Central Europe.	[5]	1	2
Q.2(a)	Describe the major ingredients and cooking techniques commonly used in Greek and Turkish cuisines.	[5]	2	2
Q.2(b)	Explain how the cuisines of North African countries such as Egypt and Morocco reflect Mediterranean and Arab influences.	[5]	2	2
Q.3(a)	Compare the culinary philosophies of China with reference to presentation, ingredients, and cooking methods.	[5]	3	3
Q.3(b)	Discuss the unique features of Thai cuisine that make it distinct within Southeast Asian cooking traditions.	[5]	3	3
Q.4(a)	Describe the historical and cultural influences that have shaped Mexican cuisine.	[5]	4	2
Q.4(b)	Explain the similarities and differences between Caribbean and South American cuisines in terms of ingredients and cooking styles.	[5]	4	3
Q.5(a)	Discuss the role of spices and herbs in shaping the distinctive flavours of Middle Eastern cuisine.	[5]	5	2
Q.5(b)	Explain how Persian and Afghan cuisines represent a blend of Middle Eastern and Central Asian culinary traditions.	[5]	5	3

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