

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

**CLASS: BHMCT
BRANCH: HMCT**

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

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)	What is 'smorgasbord'? Explain.	[2]	1 2
Q.1(b)	Discuss the breakfast patterns of British Isle.	[3]	1 2
Q.2(a)	Distinguish between Haute Cuisine and Provençal Cuisine.	[2]	1 3
Q.2(b)	Name three Russian soups. Explain them.	[3]	1 2
Q.3(a)	What could be described as Levant Cuisine?	[2]	2 2
Q.3(b)	List the salient features of Mediterranean Cuisine.	[3]	2 2
Q.4(a)	What are different styles of meat preparation in North Africa?	[2]	2 1
Q.4(b)	Discuss the impact of Moorish rule over Spanish foods.	[3]	2 2
Q.5(a)	What do you understand by Oriental Cuisine?	[2]	3 2
Q.5(b)	List major food ingredients found in China.	[3]	3 1

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