

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

CLASS: BHMCT
BRANCH: HMCT

SEMESTER: II
SESSION : SP/2019

SUBJECT : HM109 FOOD PRODUCTION FOUNDATION II

TIME: 2.00 HOURS

FULL MARKS: 25

1. The total marks of the questions are 25.
 2. Candidates may attempt for all 25 marks.
 3. Before attempting the question paper, be sure that you have got the correct question paper.
 4. The missing data, if any, may be assumed suitably.
-

- Q1 (a) What do you understand by kitchen layout? [2]
Q1 (b) Plan a guest house kitchen serving Indian food. Assume dimensions suitably. [3]
- Q2 (a) Differentiate between zone layout and assembly line layout. [2]
Q2 (b) Explain patterns of kitchen layout with suitable diagram. [3]
- Q3 (a) Assess the role of three elements of stock. [2]
Q3 (b) Classify soups and explain them briefly. [3]
- Q4 (a) Define *Remouillage* and *Court bouillon*. [2]
Q4 (b) Compare the preparation method of hollandaise and mayonnaise sauce. [3]
- Q5 (a) What are barn laid and omega -3 eggs? [2]
Q5 (b) Draw well labelled structure of an egg and explain. [3]

:::: 02/03//2019 M :::::