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

			(LIND SLINLSI LK LAAN			
CLAS BRAN		ВНМСТ НМСТ			SEMESTER: IV SESSION: SP/19	
SUBJECT: HM4021 FOOD PRODUCTION - IV						
TIME	:	3 Hours	3003LC1, 11M40211000 FI		FULL MARKS: 60	
<ul> <li>INSTRUCTIONS:</li> <li>1. The question paper contains 7 questions each of 12 marks and total 84 marks.</li> <li>2. Candidates may attempt any 5 questions maximum of 60 marks.</li> <li>3. The missing data, if any, may be assumed suitably.</li> <li>4. Before attempting the question paper, be sure that you have got the correct question paper.</li> <li>5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.</li> </ul>						
Q.1(a Q.1(b Q.1(c	) D		anger. out of a garde manger section in a fiv ses for yield test calculation and por			[2] [4] [6]
Q.2(a Q.2(b Q.2(c	b) D		of garnishes in serving foods. or any two hors d'oeuvres, soups and	desserts.		[2] [4] [6]
Q.3(a Q.3(t Q.3(c	o) W		in of salad? mponents of salad? ify salad? Name them.			[2] [4] [6]
Q.4(a Q.4(b Q.4(c	) W		er paste? Explain how is it different f tween batter type, foam type and ro			[2] [4] [6]
Q.5(a Q.5(b Q.5(c	b) W		is called so? o popular in public eating place? orical evolution of burger.			[2] [4] [6]
Q.6(a Q.6(b Q.6(c	o) W	/hat is smorgas	e termed as a cuisine? bord? How important is it in Scandina involved in rechauffe cooking in a co			[2] [4] [6]
Q.7(a Q.7(b Q.7(c	o) W		cuisine. sic elements of Mexican cuisine? Spanish contribution to the Mexican	cuisine.		[2] [4] [6]

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