

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

**CLASS: HMCT
BRANCH: BHMCT**

**SEMESTER: IV
SESSION : SP/2019**

SUBJECT: HM4021 FOOD PRODUCTION - IV

TIME: 1.5 HOURS

FULL MARKS: 25

INSTRUCTIONS:

1. The total marks of the questions are 30.
 2. Candidates may attempt for all 30 marks.
 3. In those cases where the marks obtained exceed 25 marks, the excess will be ignored.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. The missing data, if any, may be assumed suitably.
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- Q1 (a) Define Garde Manger. [2]
(b) Write the functions of Garde Manger. [3]
- Q2 (a) What do you mean by butchery? [2]
(b) State the importance of Garde Manger in a hotel. [3]
- Q3 (a) What is the origin of garnish? [2]
(b) Name three common garnishes in French cuisine. [3]
- Q4 (a) Give accompaniments for roast lamb and corn on the cob. [2]
(b) Write the general guidelines for use of accompaniments. [3]
- Q5 (a) Explain how a salad is classified? [2]
(b) What are the components of salad? [3]
- Q6 (a) What do you understand by dressing in a salad? [2]
(b) What are the principles of salad making? [3]

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