

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

CLASS: BHMCT  
BRANCH: HMCT

SEMESTER : VIII  
SESSION : SP/19

SUBJECT: HM8033 INTERNATIONAL CUISINE - ITALIAN  
TIME: 3.00 HOURS

FULL MARKS: 60

**INSTRUCTIONS:**

1. The question paper contains 7 questions each of 12 marks and total 84 marks.
  2. Candidates may attempt any 5 questions maximum of 60 marks.
  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) What do we call Italian cuisine? [2]  
Q.1(b) Discuss the Italian food of modern era. [4]  
Q.1(c) Write an elaborate note on Italian pantry. [6]
- Q.2(a) What is a formal meal structure in Italy? [2]  
Q.2(b) Discuss the elements of pranzo in Italy. [4]  
Q.2(c) Name at least six Italian food establishments with their brief description. [6]
- Q.3(a) What is Italian regional cuisine? [2]  
Q.3(b) Write a note on foods of i) Abruzzo and Mollise ii) Basilicata. [4]  
Q.3(c) How is Italian cuisine different from other European cuisines? [6]
- Q.4(a) Name the ingredients used in Risotto preparation. [2]  
Q.4(b) Discuss the classification of pasta. [4]  
Q.4(c) Write a note on DOC and DOCG wines. [6]
- Q.5(a) What are Italian herbs? [2]  
Q.5(b) Classify Balsamic vinegar. [4]  
Q.5(c) Explain the production method of Balsamic vinegar. [6]
- Q.6(a) What is Fontina d' Aosta? [2]  
Q.6(b) How is blue veined cheese made? [4]  
Q.6(c) Discuss elaborately the Italian cheese. [6]
- Q.7(a) Define holiday cuisine. [2]  
Q.7(b) What is Easter food in Italy? [4]  
Q.7(c) What are Italian holiday breads? [6]

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