

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

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER: VIII
SESSION : SP/2019**

SUBJECT : HM8033 INTERNATIONAL CUISINE - ITALIAN

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 Italian Cuisine. | [2] |
| | (b) Write a brief on the history of Italian cuisine. | [3] |
| Q2 | (a) What do you mean by Italian pantry? | [2] |
| | (b) What is the importance of pantry in the Italian cuisine? | [3] |
| Q3 | (a) Write the principles of meal planning. | [2] |
| | (b) How is Italian meal structure defined? | [3] |
| Q4 | (a) How is pranzo included in Italian meal? | [2] |
| | (b) What is the formal meal structure of Italian cuisine? | [3] |
| Q5 | (a) Classify Italian regional cuisine. | [2] |
| | (b) What is the role of geography in regional classification? | [3] |
| Q6 | (a) What are the foods of Abruzzo and Molise? | [2] |
| | (b) Write a note on Sicilian food. | [3] |

::::: 07/03//2019 M:::::