

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

**CLASS: BHMCT  
BRANCH: BHMCT**

**SEMESTER: II  
SESSION : SP/2020**

**SUBJECT : HM109 FOOD PRODUCTION FOUNDATION -II**

**TIME: 2 HOURS**

**FULL MARKS: 25**

**INSTRUCTIONS:**

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.
  5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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			CO	BL
Q1	Design an Italian kitchen attached with a restaurant of 75 covers. (Use graph paper).	[5]	CO1	6
Q2	(a) Differentiate between Parallel back to back and U pattern of layout for workstation.	[2]	CO1	4
Q2	(b) Describe the factors which are considered before kitchen designing.	[3]	CO1	2
Q3	(a) Describe the golden rules for preparing a good stock.	[2]	CO2	2
Q3	(b) Discuss the mother sauces.	[3]	CO2	2
Q4	(a) Distinguish between broth and <i>consommé</i> soups.	[2]	CO2	4
Q4	(b) Assess the characteristics of thick soups.	[3]	CO2	5
Q5	(a) Discuss the methods of determining the freshness of eggs.	[2]	CO3	2
Q5	(b) Classify eggs based on farm & feed and explain.	[3]	CO3	2

::: 27/02/2020 :::M