

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

**CLASS: BHMCT  
BRANCH: BHMCT**

**SEMESTER: VIII  
SESSION : SP/2020**

**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.
  6. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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- Q1 (a) How the Italian cuisine is influenced in renaissance? [2]  
(b) Describe the impact of the geographical location of Italy on its cuisine. [3]
- Q2 (a) What are the specialty foods come from Abruzzo region of Italy? [2]  
(b) Explain the seven course of Italian menu planning in brief. [3]
- Q3 (a) What do you understand by the term Mediterranean cuisine? [2]  
(b) What are the secret of light and healthy Italian meal? How it is beneficial for health? [3]
- Q4 (a) Which are the main ingredients that should be present in the Italian pantry? [2]  
(b) Describe the food of Tuscany region of Italy. [3]
- Q5 (a) Evaluate the use of the equipment called chitarra in Italian cuisine. [2]  
(b) Critique the food of Tuscany. [3]
- Q6 (a) Name and describe at least four Italian desserts. [2]  
(b) Name the regions of Italy. And explain which region is famous for which special dish. [3]

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