

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT- SEMESTER- V- • EXAMINATION – SUMMER 2018****Subject Code:153301****Date:28/04/2018****Subject Name: International Cuisine****Time:02:30 PM TO 05:00 PM****Total Marks: 70****Instructions:**

1. Attempt all questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

- Q.1** (a) Explain the Historical background of Chinese cuisine? **07**
 (b) Briefly explain the regions of France with their cooking habits? **07**
- Q.2** (a) Enlist and explain the role of 7 Italian herbs **07**
 (b) Describe any 7 traditional dishes of Mexican cuisine **07**
- OR**
- (b) What is international cuisine? Explain the historical background? **07**
- Q.3** (a) Draw and explain 7 varieties of Pasta, with its famous 1 dish each. **07**
 (b) Plan a five course Spanish menu for carnival and briefly explain each dish. **07**
- OR**
- Q.3** (a) Explain the following culinary terms (i) Sashimi (ii) Mortadella (iii) Cacciatore (iv) Bran (v) Guacamole (vi) Sauerkraut (vii) Bavarian cream **07**
 (b) Explain 5 cooking styles of middle east countries with its origin place **07**
- Q.4** (a) Name two appetizer, 2 main course and 2 desserts from the following countries : **07**
 (i) Italy (ii) Scandinavian.
 (b) Explain about oriental cuisine along with its 5 area's of emphasis **07**
- OR**
- Q.4** (a) Explain herbs & condiments used in Mexican cuisine with its uses **07**
 (b) Enlist 7 regions of Spain with its 1 specialty dish each **07**
- Q.5** (a) Describe 7 Common condiments and sauces used in French cuisine **07**
 (b) Explain the characteristics of Spanish cuisine with its famous dishes **07**
- OR**
- Q.5** (a) Describe 7 Chinese cooking techniques with examples **07**
 (b) Explain principles of seasoning **07**
