

**GUJARAT TECHNOLOGICAL UNIVERSITY****BHMCT - SEMESTER-V EXAMINATION – SUMMER 2021****Subject Code:153301****Date: 16/09/2021****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.
4. Simple and non-programmable scientific calculators are allowed.

- Q.1** (a) Classify various olive oils used in Italian Cuisine and Explain use of each oil in Italian Cuisine. **07**  
(b) Draw any 5-equipment used in French cuisine and discuss their usage **07**
- Q.2** (a) State any 7 herbs used in international cuisines along with their characteristics **07**  
(b) What do you understand by “Mezze Platter”. Discuss its relevance in middle east cuisine. **07**
- Q.3** (a) Wine enhances the overall properties of a dish. Prove the statement using suitable examples. **07**  
(b) Define the following terms: Salsa, Mezzaluna, Chinois, Chitarra, Comal, Molcajete, Ravioli , Parmigiano Reggiano, Brie, Labneh **07**

**OR**

- Q.3** (a) Write a short note on Mexican chillies. **07**  
(b) Differentiate between salsa and sauce on the basis of origin, usage and preparation. **07**
- Q.4** (a) Discuss any 3 delicacies of spanish cuisine. **07**  
(b) Write the recipe of pico de gallo. **07**

**OR**

- Q.4** (a) Identify any 10 types of pasta used in pasta preparations. **07**  
(b) Write down any 2 recipes of Lebanese cuisine. **07**
- Q.5** (a) List any 5 ingredients widely used in Mexican cuisine **07**  
(b) State various regions of France and explain any two in detail. **07**

**OR**

- Q.5** (a) What do you understand by the term “Cheese”. Name any 5 famous cheese used in International cuisine. **07**  
(b) Throw light on the concept of Tapas and various dishes which fall under tapas bar **07**

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