

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT - SEMESTER-V EXAMINATION – SUMMER 2022****Subject Code:153301****Date:03-06-2022****Subject Name:International Cuisine****Time:10:30 AM TO 01:00 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.

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|------------|---|-----------|
| Q.1 | (a) What is Haute cuisine? | 03 |
| | (b) Explain the importance of sauces in French cuisine. | 04 |
| | (c) Describe about geographical influence on French food. cuisine | 07 |
| Q.2 | (a) What is Salumi? | 03 |
| | (b) Write names of 4 types of Pasta and draw its shape. | 04 |
| | (c) Elucidate about famous preparations of Italian cuisine. | 07 |
| OR | | |
| | (c) Elaborate about Italian cheese. | 07 |
| Q.3 | (a) What is Burrito? | 03 |
| | (b) Write about ingredients used in Mexican cuisine. | 04 |
| | (c) Name famous preparations of Mexican cuisine. | 07 |
| OR | | |
| Q.3 | (a) What is Salsa? | 03 |
| | (b) Which equipment's are commonly used in Mexican cuisine? | 04 |
| | (c) What are influencing factors of Mexican cuisine? | 07 |
| Q.4 | (a) What are Tapas? | 03 |
| | (b) What are the common ingredients of Spanish cuisine and other Mediterranean cuisine? | 04 |
| | (c) Which are the most famous dishes of Spain? | 07 |
| OR | | |
| Q.4 | (a) What is Paella? | 03 |
| | (b) What do you know about Spanish Saffron? | 04 |
| | (c) Elaborate on popular Spanish ingredients. | 07 |
| Q.5 | (a) What are the uses of Tahini? | 03 |
| | (b) Write about popular breads of Middle Eastern Cuisine | 04 |
| | (c) Discuss the influencing of weather on Middle Eastern Cuisine? | 07 |
| OR | | |
| Q.5 | (a) What is Baklava? | 03 |
| | (b) Explain usage of relish in Middle Eastern Cuisine. | 04 |
| | (c) Elaborate on ingredients specially used in Middle Eastern Countries. | 07 |
