

**GUJARAT TECHNOLOGICAL UNIVERSITY**

**BHMCT- SEMESTER-V EXAMINATION – SUMMER 2025**

**Subject Code:153301**

**Date:09-05-2025**

**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) Write the recipe of French onion soup. **03**  
(b) Explain in detail the Cold & Hot Hors d'oeuvres. **04**  
(c) What is larder? Draw and explain the hierarchy of larder kitchen. **07**
- Q.2** (a) Write the recipe of tiramisu. **03**  
(b) Explain the mezze platter. **04**  
(c) Describe the Mediterranean cuisine in detail. **07**
- OR**
- (c) Write short note on Greek cuisine. **07**
- Q.3** (a) Write the recipe of Moussaka. **03**  
(b) Define sausage and its elements. **04**  
(c) Explain in detail the specialty of Spanish cuisine. Explain Tapas and its popularity. **07**
- OR**
- Q.3** (a) Write short note on Pate and Terrine. **03**  
(b) Explain all types of olives oil used in Italian Cuisine. **04**  
(c) Describe the following Cheese- **07**  
Parmesan, Ricotta, Mascarpone, Gorgonzola, Pecorino, Mozzarella, Provolone
- Q.4** (a) Give the recipe for Hummus and tabbouleh. **03**  
(b) Classify basic French stocks and give the recipes. **04**  
(c) Write a detailed note on classification of Mother sauces with 3 derivatives of each. **07**
- OR**
- Q.4** (a) Write five uses of wines in cooking. **03**  
(b) Write short note on Tapas bar. **04**  
(c) Describe the French cuisine. (History-Regions-Ingredients-Equipment-Dishes) **07**
- Q.5** (a) Explain the duties and responsibilities of larder chef. **03**  
(b) Describe the following: Truffle, Ham, Bacon and Gammon. **04**  
(c) Write short note on Mexican cuisine. (History- Ingredients- Equipment-Dishes) **07**
- OR**
- Q.5** (a) Write five uses of herbs in cooking. **03**  
(b) List down 4 International breads with recipes of any one breads. **04**  
(c) Give a brief introduction of Italian cuisine. Write any two Italian recipes. **07**

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