

Seat No.: \_\_\_\_\_

Enrolment No. \_\_\_\_\_

## GUJARAT TECHNOLOGICAL UNIVERSITY

BH- SEMESTER- V EXAMINATION – WINTER 2018

Subject Code: 153301

Date: 16/11/2018

Subject Name: International Cuisines

Time: 10:30 AM TO 01:00 PM

Total Marks: 70

Instructions:

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

- Q.1** (a) What is larder? Explain the various preparations in larder section in detail. **07**
- (b) Define charcuterie. What do you understand by sausage? Mention about various sausage casing and explain any one in brief. **07**
- Q.2** (a) Write short note on Pate and Terrine. **07**
- (b) Explain in detail parts and types of sandwiches. **07**
- Q.3** (a) Explain in detail the specialty of Spanish cuisine. Explain Tapas and its popularity. **07**
- (b) “Mezze platter is gaining importance all around the world” Justify the statement with focus on Mezze and Mediterranean food. **07**
- Q.4** (a) Write short note on Mexican cuisine. (History- Ingredients- Equipment-Dishes) **07**
- (b) Define herbs and Explain the uses of herbs in cooking. **07**
- Q.5** (a) Give a brief introduction of Italian cuisine. Write any two Italian recipes. **07**
- (b) Describe the following Cheese – Parmesan, Ricotta, Mascarpone, Gorgonzola, Pecorino, Caprino, Provolone, **07**
- Q.6** (a) Describe the French cuisine. (History-Regions-Ingredients-Equipment-Dishes) **07**
- (b) Explain Ten varieties of Italian pastas with diagrams. Write the recipe for any one pasta preparation. **07**
- Q.7** (a) Explain Roux and its types. Explain five thickening agents for sauces. **07**
- (b) Write five uses of wines in cooking. **07**

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