

**GUJARAT TECHNOLOGICAL UNIVERSITY****BHMCT - SEMESTER- V EXAMINATION – WINTER 2019****Subject Code: 153301****Date: 26/11/2019****Subject Name: International Cuisines****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.

		MARKS	
<b>Q.1</b>	(a) Basic 5 ingredients of the Arabic kitchen.	<b>03</b>	
	(b) Write the recipe of Tiramisu.	<b>04</b>	
	(c) What is the Arabic influence on Indian cuisine?	<b>07</b>	
<b>Q.2</b>	(a) Give the name of 5 French cheeses.	<b>03</b>	
	(b) Brief introduction about Mother sauce.	<b>04</b>	
	(c) What is a Ratatouille and how to make it?	<b>07</b>	
<b>OR</b>			
<b>Q.3</b>	(c) List down 7 international bread with recipe of any two.	<b>07</b>	
	(a) What are the main ingredients in Hollandaise sauce?	<b>03</b>	
	(b) Explain 4 French salad with recipe?	<b>04</b>	
<b>Q.3</b>	(c) How do French celebrate Xmas?	<b>07</b>	
	<b>OR</b>		
	<b>Q.3</b>	(a) Give 5 popular Spanish food names.	<b>03</b>
(b) Brief the basic ingredients of Spanish cuisine.		<b>04</b>	
(c) Give the receipt of Spanish Gazpacho Soup.		<b>07</b>	
<b>Q.4</b>	(a) Write the recipe of Minestrone soup.	<b>03</b>	
	(b) Write the main 4 different between Mexico cuisine and French cuisine.	<b>04</b>	
	(c) Write 7 specialties of Middle Eastern Cuisine.	<b>07</b>	
<b>OR</b>			
<b>Q.4</b>	(a) What is Paella?	<b>03</b>	
	(b) How to make a Spanish Tortilla?	<b>04</b>	
	(c) Explain Roux with its types. Explain 05 thickening agent for sauce.	<b>07</b>	
<b>Q.5</b>	(a) What is the most popular dish in Mexico?	<b>03</b>	
	(b) What is the most popular drink in Mexico?	<b>04</b>	
	(c) How to make a Taco?	<b>07</b>	
<b>OR</b>			
<b>Q.5</b>	(a) Basic ingredients of Mexican kitchen.	<b>03</b>	
	(b) What is Lasagna?	<b>04</b>	
	(c) How to make apple strudel, Pancetta, Caramel custard?	<b>07</b>	

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