

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

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

## GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT- SEMESTER-V EXAMINATION – WINTER 2020

Subject Code:153301

Date:20/01/2021

Subject Name:International Cuisines

Time:10:30 AM TO 12:30 PM

Total Marks: 56

Instructions:

1. Attempt any FOUR questions out of EIGHT questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

	MARKS
Q.1 (a) Write short note on Tapas bar.	03
(b) Explain the duties and responsibilities of larder chef.	04
(c) What is larder? Explain the various preparations in larder section in detail.	07
Q.2 (a) Give the recipe for Gazpacho soup.	03
(b) Write five type of herb and spices.	04
(c) Explain in detail the specialty of Spanish cuisine. Explain Tapas and its popularity.	07
Q.3 (a) Write the recipe of Minestrone soup.	03
(b) Describe the use of wines in cooking with suitable examples.	04
(c) Define herbs and Explain the uses of herbs in cooking.	07
Q.4 (a) Write the recipe of Churros.	03
(b) 'Garnish plays an important role in food presentation'. Explain.	04
(c) Describe the French cuisine. (History-Regions-Ingredients-Equipment-Dishes)	07
Q.5 (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
Q.6 (a) Name any 5 common pasta used in Italian cuisine.	03
(b) Describe the following: Puff pastry, Bouquet Garni, Tuna, charcuterie.	04
(c) Explain Arabic cuisine. Write any 3 Arabic recipes.	07
Q.7 (a) Describe the following: Baguette, Waldorf, Mimosa.	03
(b) List down 4 International breads with recipes of any one breads.	04
(c) Write short note on Mexican cuisine. (History- Ingredients- Equipment-Dishes)	07
Q.8 (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- Parmesan, Ricotta, Mascarpone, Gorgonzola, Pecorino, Mozzarella, Provolone	07

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