

**GUJARAT TECHNOLOGICAL UNIVERSITY****BHMCT- SEMESTER-V EXAMINATION – WINTER 2022****Subject Code:153301****Date:06-01-2023****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.

	<b>Marks</b>
<b>Q.1</b> (a) What is chicken Salami and Mortadella?	<b>03</b>
(b) Explain 04 French salad with recipe?	<b>04</b>
(c) Briefly explain the regions of France with their cooking habits?	<b>07</b>
<b>Q.2</b> (a) Write 03 specialties of Middle Eastern Cuisine.	<b>03</b>
(b) Explain 04 cooking styles of middle east countries with its origin place.	<b>04</b>
(c) What do you understand by “Mezze Platter”. Write down any 01 recipes of Lebanese cuisine.	<b>07</b>
<b>OR</b>	
(c) Plan a 05 course middle eastern cuisine menu for carnival and briefly explain each dish.	<b>07</b>
<b>Q.3</b> (a) Why we use of olive oil in Italian Cuisine.	<b>03</b>
(b) Enlist and explain the role of 07 Italian herbs and Spices.	<b>04</b>
(c) Name 02 appetizer, 02 main course and 02 desserts from the Italian Cuisine.	<b>07</b>
<b>OR</b>	
<b>Q.3</b> (a) Differentiate between salsa and sauce.	<b>03</b>
(b) Classify various olive oils used in Italian Cuisine?	<b>04</b>
(c) How to make Apple strudel, Pancetta, Caramel custard?	<b>07</b>
<b>Q.4</b> (a) Explain herbs & condiments used in Mexican cuisine.	<b>03</b>
(b) Describe any 04 traditional dishes of Mexican cuisine	<b>04</b>
(c) Explain the characteristics of Mexican cuisine with its famous dishes	<b>07</b>
<b>OR</b>	
<b>Q.4</b> (a) Write a short note on Mexican chillies.	<b>03</b>
(b) Write down any 02 recipes of Mexican cuisine and list any 02 ingredients widely used in Mexican cuisine.	<b>04</b>
(c) What is (i)Burrito, (ii)Taco, (iii)Quesadilla, (iv)Sopa de lima, (v)Tortilla, (vi)Enchiladas, (vii)Guacamole	<b>07</b>
<b>Q.5</b> (a) What is Paella and Pico de gallo.	<b>03</b>
(b) Explain the characteristics of Spanish cuisine.	<b>04</b>
(c) Enlist 07 regions of Spain with its 01 specialty dish each.	<b>07</b>
<b>OR</b>	
<b>Q.5</b> (a) Discuss any 03 delicacies of Spanish cuisine.	<b>03</b>
(b) What do you know about Spanish Saffron?	<b>04</b>
(c) What do you understand by the concept of Tapas and explain various dishes which comes under tapas bar.	<b>07</b>

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