

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT - SEMESTER- V EXAMINATION – WINTER 2023

Subject Code:153301

Date:02-12-2023

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.

- Q.1**
- | | |
|---|----|
| (a) What is Baklava? | 03 |
| (b) Explain 4 basic ingredients of Italian Cuisine? | 04 |
| (c) Briefly explain the regions of Italy with their cooking habits? | 07 |

- Q.2**
- | | |
|---|----|
| (a) Write the names of 03 dry pasta and 03 fresh pasta. | 03 |
| (b) Explain 04 Italian regional dishes with their regions. | 04 |
| (c) What do you understand by “Mezze Platter”. Write down any 01 recipes of Lebanese cuisine. | 07 |

OR

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|---|----|
| (c) Plan a 05 course Italian cuisine menu and briefly explain every dish. | 07 |
|---|----|

- Q.3**
- | | |
|---|----|
| (a) What is Paella? | 03 |
| (b) What is the difference between salsa and sauce? | 04 |
| (c) Name 02 appetizer, 02 main course and 02 desserts from the Mexican Cuisine. | 07 |

OR

- Q.3**
- | | |
|--|----|
| (a) What is appellation d'origine contrôlée (AOC)? | 03 |
| (b) What is Lasagna? | 04 |
| (c) How to make Churros, Cannoli & Pannacotta explain with recipe? | 07 |

- Q.4**
- | | |
|---|----|
| (a) Explain herbs & Spices used in Arabic Cuisine. | 03 |
| (b) Describe any 04 traditional dishes of French cuisine. | 04 |
| (c) Explain the characteristics of French cuisine with its famous dishes. | 07 |

OR

- Q.4**
- | | |
|---|----|
| (a) Write recipe of Minestrone Soup. | 03 |
| (b) What is the most popular drink in Mexico. | 04 |
| (c) How to make a Taco? | 07 |

- Q.5**
- | | |
|--|----|
| (a) Name 5 cheese of French Cuisine. | 03 |
| (b) Explain the characteristics of Spanish cuisine. | 04 |
| (c) Give the recipe of Gazpacho soup and Frittata de batata. | 07 |

OR

- Q.5**
- | | |
|---|----|
| (a) Describe the following: Baguette, Waldorf & Ciabatta. | 03 |
| (b) Explain Ham making process and why Prosciutto are famous? | 04 |
| (c) What is Larder? Explain the duties and responsibilities of Larder Chef. | 07 |
