

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT- SEMESTER-V EXAMINATION – WINTER 2024****Subject Code:153301****Date:20-11-2024****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.

		Marks
Q.1	(a) Give a brief introduction to French cuisine.	03
	(b) Describe the key ingredients commonly used in French cuisine.	04
	(c) Explain the techniques used in French cooking that distinguish it from other	07
Q.2	(a) Provide an introduction to Italian cuisine and its significance.	03
	(b) List and explain any four traditional ingredients used in Italian cooking.	04
	(c) Discuss the unique cooking techniques that define Italian cuisine.	07
OR		
	(c) Describe the specialties of Italian cuisine that make it popular worldwide.	07
Q.3	(a) Introduce Mexican cuisine and its cultural importance.	03
	(b) What are the essential spices and herbs used in Mexican cooking?	04
	(c) Explain the traditional cooking methods used in Mexican cuisine.	07
OR		
Q.3	(a) Highlight the unique aspects of Mexican cuisine.	03
	(b) Describe the use of corn and beans in Mexican culinary practices.	04
	(c) Discuss the signature dishes of Mexican cuisine and their ingredients.	07
Q.4	(a) What distinguishes Spanish cuisine from other European cuisines?	03
	(b) Name and describe four key ingredients commonly found in Spanish cooking.	04
	(c) Explain the traditional techniques used in Spanish cooking.	07
OR		
Q.4	(a) Introduce Spanish cuisine and its regional diversity.	03
	(b) What are tapas, and how do they reflect Spanish culinary culture?	04
	(c) Discuss the specialties of Spanish cuisine and their significance in Spanish culture.	07
Q.5	(a) Provide a brief introduction to Middle Eastern cuisine.	03
	(b) What are the staple ingredients used in Middle Eastern cooking?	04
	(c) Describe the traditional techniques that define Middle Eastern cuisine.	07
OR		
Q.5	(a) Highlight the use of spices in Middle Eastern cuisine.	03
	(b) Explain the role of bread in Middle Eastern meals.	04
	(c) Discuss the famous dishes of Middle Eastern cuisine and their ingredients.	07
