

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT - SEMESTER-V EXAMINATION – WINTER 2025

Subject Code:153301

Date:12-11-2025

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) What is Court Bouillon? | 03 |
| | (b) Explain different regions of French Cuisine with their Dishes. | 04 |
| | (c) Discuss about the popularity of French cuisine around the world. Indicate and explain special ingredients used in French cuisine. | 07 |
| Q.2 | (a) What is Larder? | 03 |
| | (b) What is the difference between Bacon and Green Bacon explain in detail. | 04 |
| | (c) Discuss the process of making Ham. | 07 |
| OR | | |
| | (c) Discuss the process of making Bacon. | 07 |
| Q.3 | (a) Explain Falafel and Pita bread. | 03 |
| | (b) Elucidate on Spices used in Middle eastern Cuisine. | 04 |
| | (c) Write a detailed note on different types of Desserts in Middle Eastern Cuisine with their recipe. | 07 |
| OR | | |
| Q.3 | (a) What is Risotto? | 03 |
| | (b) How many types of rice are used for making risotto write a brief note. | 04 |
| | (c) Write a detailed note on different regions of Italy with their specialties. | 07 |
| Q.4 | (a) What is Foie gras? | 03 |
| | (b) What are Brines and Marinades? | 04 |
| | (c) Explain any four types of casings used in preparation of sausages. What are the advantages and disadvantages of each one of them? | 07 |
| OR | | |
| Q.4 | (a) Write the recipe of Churros. | 03 |
| | (b) 'Garnish plays an important role in food presentation'. Explain. | 04 |
| | (c) Define herbs and explain the uses of herbs in cooking. | 07 |
| Q.5 | (a) Give the recipe for Gazpacho soup. | 03 |
| | (b) Write five types of herb and spices use in Mexican Cuisine. | 04 |
| | (c) Explain in detail the specialty of Spanish cuisine. Explain Tapas and its popularity | 07 |
| OR | | |
| Q.5 | (a) Write the recipe of Minestrone soup. | 03 |
| | (b) Explain the duties and responsibilities of larder chef | 04 |
| | (c) Write a detailed note on classification of Mother sauces with 3 derivatives of each. | 07 |
