Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT SEMESTER– 5 • EXAMINATION – SUMMER-2017

Subject Code: 153301 **Date: 27/04/2017**

Subject Name: INTERNATIONAL CUISINE

Time: 02.30PM to 05.00PM **Total Marks: 70**

Instructions:

1. **Attempt any five questions.**
2. **Make suitable assumptions wherever necessary.**
3. **Figures to the right indicate full marks.**

Q.1	**(a)**	Explain 4 French salad with recipes.	**07**
	(b)	Give a brief introduction of Spanish cuisine. Write any two Spanish recipes.	**07**
Q.2	**(a)**	Explain 12 varieties of Italian pastas with diagrams. Write the recipe for any 1 pasta preparation.	**07**
	(b)	Write the recipe of Minestrone soup.	**07**
Q.3	**(a)**	Give the recipe of Spaghetti Carbonara / Napolitano.	**07**
	(b)	Explain the working of Mexican kitchen with any two recipes .	**07**
Q.4	**(a)**	Explain Roux and its types. Explain 5 thickening agents for sauces.	**07**
	(b)	Explain Arabic cuisine. Write any 3 Arabic recipes.	**07**
Q.5	**(a)**	Recipe of pollo en papitoria.	**07**
	(b)	Five types of dessert from Mexican cuisine.	**07**
Q.6	**(a)**	Explain basic classification of French stocks with recipes.	**07**
	(b)	Give a brief introduction of Italian cuisine. Write any two Italian recipes.	**07**
Q.7	**(a)**	List down 7 International breads with recipes of any two breads.	**07**
	(b)	Give the recipe for Apple strudel, Pancetta and Caramel custard.	**07**

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