

**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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