

GUJARAT TECHNOLOGICAL UNIVERSITY
BE / BHMCT – SEMESTER V– EXAMINATION – SUMMER 2016

Subject Code: 153301**Date: 17 /11/2016****Subject Name: INTERNATIONAL CUISINE****Time: 10:30 AM to 1:00 PM****Total Marks: 70****Instructions:**

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

- Q.1** (a) List down 7 International breads with recipes of any two breads. **07**
 (b) Write the recipe for making Tiramisu. **07**
- Q.2** (a) Write a detailed note on classification of Mother sauces with 3 derivatives of each. **07**
 (b) Explain Arabic cuisine. Write any 3 arabic recipes. **07**
- OR**
- (b) Explain 4 french salad with recipes. **07**
- Q.3** (a) Give a brief introduction of Spanish cuisine. Write any two Spanish recipes. **07**
 (b) Explain 12 varieties of Italian pastas with diagrams. Write the recipe for any 1 pasta preparation. **07**
- OR**
- Q.3** (a) Write the recipe of Minestrone soup. **07**
 (b) Give a brief introduction on Mexican cuisine. **07**
- Q.4** (a) Give a brief introduction of Italian cuisine. Write any two Italian recipes. **07**
 (b) Give the recipe of Spaghetti Carbonara / Napolitano. **07**
- OR**
- Q.4** (a) Explain Roux and its types. Explain 5 thickening agents for sauces. **07**
 (b) Give a brief introduction of Shawarma and falafel. **07**
- Q.5** (a) Explain the working of Mexican kitchen with any two recipes. **07**
 (b) Explain basic classification of French stocks with recipes. **07**
- OR**
- Q.5** (a) List down 3 Italian starters and 3 Arabic starters with recipes. **07**
 (b) Give the recipe for Apple strudel, Pancetta and Caramel custard. **07**
