

GUJARAT TECHNOLOGICAL UNIVERSITY
HMCT – SEMESTER – V • EXAMINATION – WINTER 2014

Subject Code: 153301**Date: 27/11/ 2014****Subject Name: International Cuisines****Time: 10:30am 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.

- Q.1 (a)** Make a nine course French classical menu with accompaniments **07**
(b) Explain Horsd'oeuvres and potage **07**
- Q.2 (a)** Write short note on roti & fromage with five examples **07**
(b) What you understand with Italian cuisine **07**
- OR**
- (b)** Write five types of pasta with sauces **07**
- Q.3 (a)** In Italian cooking which method is used – Explain **07**
(b) Write 10 raw materials of Italian cuisine **07**
- OR**
- Q.3 (a)** Write five types of herbs and spices **07**
(b) Write five famous dishes from Italy with their ingredients **07**
- Q.4 (a)** Explain the consommé. Write five French consommé soups **07**
(b) Write short note on Middle East cuisines and write five dishes from the same **07**
- OR**
- Q.4 (a)** Write short note on risotto and pasta **07**
(b) What is caviar and foie gras **07**
- Q.5 (a)** Write Short Note on Mexican cuisine & Three dishes from Mexican **07**
(b) Write seven starters from continental cuisine **07**
- OR**
- Q.5 (a)** Write Short Note on Spanish cuisine & Three dishes from Spanish **07**
(b) Make five course Italian menu **07**
