Seat No.:	Enrolment No.

GUJARAT TECHNOLOGICAL UNIVERSITY BHMCT - SEMESTER-V EXAMINATION - WINTER 2015

Subject Code: 153301 Date:10		6/12/2015	
St	ıbject	Name: International Cuisines	
Time: 10:30am to 1:00pm Instructions: 1. Attempt all questions. Total Marks: 70		Marks: 70	
	2. 3.	<u> </u>	
Q.1	(a) (b)	Explain the historical background of French Cuisine. Give names of any seven popular ingredients with brief description	on. 07
Q.2	(a) (b)	Elaborate all cooking regions of Italy with Example. Name any 5 common cheeses used in Italian cuisine. OR	07 07
	(b)	Explain all types of olive oils used in Italian cooking.	07
Q.3	(a) (b)	How many types of chillies are commonly used in Mexican cuisine. Name any 5 special equipment used in Mexican cooking. OR	
Q.3	(a) (b)	Name any 5 common ingredients used in Mexican cuisine with description. Write any 5 popular dishes of Mexican cuisine with a brief description.	
Q.4	(a) (b)	Explain historical background of Spanish cuisine in brief. Name any 5 popular Spanish dishes.	
Q.4	(a) (b)	OR Name any 5 ingredients used in Spanish Cuisine. Write short note on Gazapacho.	
Q.5	(a) (b)	Describe the following: Kohlrabi, Kale, Salmon. Give some light on Swedish Cuisine.	07 07
0.5	(a)	OR	0.5
Q.5	(a) (b)	Describe the following: Blue Brie, Danish Blue, Esrom. Name any 4 fish from Scandinavian Cuisine with description.	07 07
