

**Roll No.**

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BHMCT (Sem.-6)**

# INTERNATIONAL CUISINE-AN EXPLORATION

**Subject Code : BHMCT 601-18**

**M.Code : 79337**

**Date of Examination : 02-01-2023**

**Time : 3 Hrs.**

**Max. Marks : 60**

**INSTRUCTIONS TO CANDIDATES :**

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **TWO** mark each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students has to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students has to attempt any **TWO** questions.

## SECTION-A

- 1. Write short notes on :**
- a) Convection
  - b) French cuisine
  - c) Cures
  - d) Peking duck
  - e) Salsa
  - f) Focaccia
  - g) Yield
  - h) MSG
  - i) Proprietary sauce
  - j) Freezing.

## **SECTION-B**

2. Name various kinds of equipment used in food presentation.
3. What do you understand by food trials?
4. Describe in detail the job description of sous chef.
5. Name the various regions of Italy with regard to cuisine.
6. Why is it important to evaluate a recipe?

## **SECTION-C**

7. What are the emerging trends in food presentation? Write in brief.
8. Write down the salient features of Great Britain cuisine and what are the factors that influence the cuisine of Great Britain? Write down the recipe of fish and chips.
9. Write in detail about the organoleptic and sensory evaluation of a dish.

**NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.**