

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086
(For candidates admitted during the academic year 2022– 2023)

B. A. DEGREE EXAMINATION, APRIL 2024
TOURISM AND TRAVEL MANAGEMENT
FOURTH SEMESTER

COURSE : MAJOR - CORE
PAPER : GLOBAL CUISINES
SUBJECT CODE : 22TT/MC/GC44
TIME : 3 HOURS

MAX.MARKS : 100

SECTION – A

I. ANSWER ALL THE QUESTIONS IN 30 WORDS EACH. (10X3=30)

1. Give the names of 5 French cheeses.
2. Give 5 popular American delicacies.
3. What is Lasagna?
4. List the items in a North Indian Thali.
5. What are different kinds of pasta's?
6. List the gadgets & tools used for baking & confectionary.
7. What are preservatives? List out the types of preservatives.
8. What is a buffet? List the basic items in an Indian vegetarian meal buffet?
9. List the seasonal fruits in India.
10. What is Halal food? Give examples.

SECTION – B

II. ANSWER ANY FIVE QUESTIONS IN 300 WORDS EACH. (5X8=40)

11. Briefly explain the basic ingredients used in American cuisine.
12. Explain principles of seasoning and garnishing.
13. Describe any 7 traditional dishes of Mexican cuisine.
14. Brief the do's and don't's in the kitchen.
15. Briefly explain the regions of France with their cooking habits.
16. List the any 5 traditional dishes of Chinese Cuisine.
17. Describe the different types of cutleries used in a restaurant.
18. Enlist the International food which is famous in India with its origin.

SECTION – C

III. ANSWER ALL THE QUESTIONS IN 1000 WORDS EACH. (3X10=30)

19. a). Describe the fundamentals of International cuisines.
(OR)
b). Describe Chinese cooking techniques and ingredients.
20. a). Describe the festivals and their traditional food items in India.
(OR)
b). Describe serving techniques with examples.
21. a) Give a detailed account of dairy products and desserts.
(OR)
b). Demonstrate and list the menu in the south Indian Virundhu sapatu.
