

**STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI – 600 086**  
**(For candidates admitted from the academic year 2023 – 2024 & thereafter)**

**B.A. DEGREE EXAMINATION, APRIL 2026**  
**TOURISM AND TRAVEL MANAGEMENT**  
**FOURTH SEMESTER**

**COURSE : MAJOR CORE**  
**PAPER : GLOBAL CUISINES**  
**SUBJECT CODE : 23TT/MC/GC44**  
**TIME : 3 HOURS** **MAX. MARKS: 100**

Q. No.	SECTION A Answer ALL questions in not more than 30 words each. (10 × 2 = 20)	CO	KL
1	Define gastronomy tourism.	CO1	K1
2	Mention some of the features of ‘Dumpling festival’ in Hong Kong.	CO1	K1
3	What is meant by ‘Cyclic Menu’?	CO1	K1
4	What is halal food?	CO1	K1
5	What is a food trail?	CO1	K1
6	Describe champagne.	CO1	K2
7	Identify any three kinds of pastas.	CO1	K2
8	Discuss live counter food.	CO1	K2
9	Explain out the main dishes in a North Indian Thali.	CO1	K2
10	Describe the importance ingredients of Italian cuisine.	CO1	K2
Q. No.	SECTION B Answer any TWO questions from K3 and any TWO questions from K4. Your answers should be in about 800 words each. (4 × 15 = 60)	CO	KL
11	Outline the nature, ingredients, and special dishes of Mexican cuisine.	CO2	K3
12	Examine the different types of spoons and knives in detail.	CO2	K3
13	Explain Chinese cuisine with examples	CO2	K3
14	Examine the diversity of Indian cuisines.	CO3	K4
15	Explain the specialties of French cuisine.	CO3	K4
16	Compare and contrast some of the significant food festivals around the world.	CO3	K4
Q. No.	SECTION C Answer any TWO questions from K5 and TWO questions from K6. Your answer should be in about 150 words. (4 × 5 = 20)	CO	KL
17	Analyze the role of cuisines as a travel motivator.	CO4	K5
18	Compare and contrast A la Carte and Table’d hote.	CO4	K5
19	Discuss Indian festivals and special food items.	CO4	K5
20	Compile a list of the types and usage of preservatives with suitable examples.	CO5	K6
21	Write a note on the nature and scope of food trails.	CO5	K6
22	Write a note on seasonal vegetables and fruits.	CO5	K6

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