

QP Code: D 113315		Total Pages:02	Name:
			Register No.
FIRST SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2024			
(CUFYUGP)			
BSA1VN102 - International Cuisine			
2024 Admission onwards			
Maximum Time :2 Hours			Maximum Marks :70
Section A			
All Question can be answered. Each Question carries 3 marks			
1	Name three staple foods commonly found in Middle Eastern cuisine.	Ceiling: 24 Marks	
2	What role does climate play in shaping a region's culinary traditions?		
3	List two popular alcoholic beverages associated with French cuisine.		
4	Identify three key ingredients frequently used in Italian cooking.		
5	Describe the typical structure of a British formal dinner.		
6	Name two traditional festival foods from Arabic cuisine.		
7	How has the historical spice trade influenced Portuguese cuisine?		
8	What are two specialized kitchen tools commonly used in Middle Eastern cooking?		
9	List three popular herbs used in Italian cuisine.		
10	Explain the concept of "aperitif" in French dining culture.		
Section B			
All Question can be answered. Each Question carries 6 marks			
11	Compare and contrast the historical backgrounds of Italian and Middle Eastern cuisines, highlighting their major differences and similarities.		
12	Explain how seasonal changes influence the specialties in French cuisine. Provide examples for at least two seasons.		

13	Describe the structure of a traditional Spanish meal, including the types of dishes typically served in each course.	Ceiling: 36 Marks
14	Discuss the impact of regional variations on British cuisine, giving examples of dishes from two different regions.	
15	Explain the significance of bread in Middle Eastern cuisines, with specific reference to its varieties and cultural importance.	
16	Compare the use of dairy products in French and Italian cuisines, providing examples of signature dishes that showcase these differences.	
17	Discuss the influence of the Mediterranean climate on Spanish cuisine, mentioning at least three dishes that reflect this environmental impact.	
18	Explain the concept of "afternoon tea" in British culture and compare it to coffee culture in Middle Eastern countries.	
Section C		
Answer any ONE. Each Question carries 10 marks		
19	Trace the historical development of Middle Eastern cuisine, discussing its evolution through different periods and the factors that contributed to its diverse culinary traditions. Include references to key ingredients, cooking techniques, and iconic dishes that emerged during this evolution.	1x10=10 Marks
20	Compare and contrast the cuisines of France, Britain, and the Middle East, focusing on their historical backgrounds, regional specialties, and the influence of religion on their culinary traditions. Discuss at least two signature dishes from each cuisine to illustrate your points.	