

A1019

Name.....

Register No.....

**NAIPUNNYA INSTITUTE OF MANAGEMENT AND INFORMATION
TECHNOLOGY (AUTONOMOUS)**

FIRST SEMESTER (FYUG) DEGREE EXAMINATION NOVEMBER 2025

HOTEL ADMINISTRATION

BSA1VN102 - INTERNATIONAL CUISINE

Time: Two Hours

Maximum:70 marks

Section A

Answer all questions.

Each question carries 3 marks. Ceiling 24 marks

1. Compare a staple ingredient in French cuisine with one in British cuisine. CO2
2. Do a comparison between one French and one British dish that use similar ingredients but have different preparation methods. CO2
3. What are the traditional beverages consumed in Italy, Spain, and Portugal? Mention both alcoholic and non-alcoholic drinks from each country. CO4
4. Name three staple ingredients used in traditional Mexican cuisine. CO1
5. What are two common spices used in Middle Eastern cuisine and one famous dish? CO1
6. Name one traditional drink each from France and Britain and its use. CO2
7. Write the meaning of mezze? CO3
8. What makes Chorizo distinct in Spanish cuisine? CO4
9. Identify a Middle Eastern dish that uses chickpeas and write a note on same. CO3
10. Mention three traditional British kitchen apparatuses. CO2

Section B

Answer all questions.

Each question carries 6 marks. Ceiling 36 marks

11. Explain how seasonal ingredients impact traditional dishes in French and British cuisine. Provide three examples of seasonal specialties and link them to the appropriate season. CO2
12. List and describe any three seasonal specialties from British cuisine. CO2
13. Suggest vegetarian substitutions for two Arabic meat dishes. CO3
14. Evaluate the nutritional benefits of a traditional Middle Eastern Diet. CO3
15. Explain how geography influences Portuguese cuisine. CO4
16. Describe the structure of a traditional French meal. CO2
17. List and describe three popular Middle Eastern ingredients. CO3
18. Analyze the role of food in Arabic hospitality. CO3

Turn Over

Section C

Answer any one question
The question carries 10 marks.

19. Evaluate the influence of colonization and trade routes on the evolution of regional cuisines with at least three examples. CO1

20. Create a fusion menu combining Spanish tapas and Italian antipasti. CO4
