



AJEENKYA

D Y PATIL UNIVERSITY

End Term Exam (December 2019)

School: Hotel Management

Program: B.Sc. CA

Course: Gastronomy

Course Code: GID111

Semester: V

Max Marks: 50

Duration (mins): 120

Answer any 6 (Max 7 Marks for Each Correct Answer)

1. Name 5 regional cuisines of India, List Some of the popular menu items from each Cuisine
2. What are the popular menu Items in Italian Cuisine.
3. Name some of the regions of Mediterranean cuisine
4. What is Hibachi and Teppanyaki in Japanese Cuisine?
5. Name some ingredients used in oriental cuisine
6. What is religious impact on food? Explain some of the restrictions in various religions
7. Plan 4 course French menu along with accompaniments
8. What is sushi. Explain the concept of Conveyor belt used in Japanese restaurants

State True or False, Answer Any 5 (Max 2 Mark for each Correct answer)

1. Moroccan Cuisine is part of Mediterranean cuisine
2. Wings and Beer is popular American Concept restaurant
3. Babaganoush is Eggplant dip
4. Chettinad Cuisine is originated Tamilnadu

*****ALL THE BEST*****