# GUJARAT TECHNOLOGICAL UNIVERSITY

Hotel Management & Catering Technology

B. E. SEMESTER: V

**Subject Name:** International Cuisine
**Subject Code:** 153301

| Sr. No | Course Content | Weightage | Hrs. |
|---|---|---|---|
| 1. | French Cuisine- Introduction, Techniques , Ingredients, Speciality | 20 | 10 |
| 2. | Italian Cuisine- Introduction, Techniques , Ingredients, Speciality | 20 | 12 |
| 3. | Mexican Cuisine- Introduction, Techniques , Ingredients, Speciality | 20 | 10 |
| 4. | Spanish Cuisine- Introduction, Techniques , Ingredients, Speciality | 20 | 10 |
| 5. | Middle Eastern Cuisine- Introduction, Techniques , Ingredients, Speciality | 20 | 8 |

**International Cuisine (**Practical**)**

| Sr. No. | Course Contents | Weightage | Total Hrs |
|---|---|---|---|
| 1. | French dishes | 20% | 12 |
| 2. | Italian Dishes | 20% | 12 |
| 3. | Mexican dishes | 20% | 12 |
| 4. | Spanish Dishes | 20% | 12 |
| 5. | Middle Eastern Cuisine | 20% | 12 |
| | **TOTAL** | **100%** | **60** |

**Text Books**: International Cuisine by Parbinder bali

**Reference Books:**

1. Larrousse Gastronomique
2. Proffessional chef by chef Saraswat