

## PRINCIPLES OF INTERNATIONAL CUISINE 2017 Pattern

Item Text	Option Text 1	Option Text 2	Option Text 3	Option Text 4
Mulligatawny soup is from which country	Italy	Germany	Thailand	Srilanka
Minestrone soup is from which country	Germany	Mexico	Italy	China
Teppanyaki style is used in which cuisine	Korea	Thailand	Japan	Srilanka
What is Gazpacho	Thin soup	Hot soup	Cold soup	Thick soup
Morocco cuisine comes under	USA	Middle east	Japan	Srilanka
Lebanon famous dish	Kibbeh	Chicken Terriyaki	Panko crusted cottage cheese	Chicken soup
Which is key ingredient in lebanese cuisine	Chick peas	Green peas	Green beans	Snap peas
Fried ball or patty usually made with chickpeas,coriander,spices known as	Manoush	Mezza	Falafel	Sumac
Oriental food includes	Cantonese	Tarter Tots	Cobb salad	Fajitas
Spain famous food are	Gazpacho	Crispy calamari rings	Grilled chicken brest with lemongrass	Glazed ham
Most famous cold soup is	Turtle soup	Gazpacho	Mulligatawny	Cioppion
China famous fruit is	Durina	Jack fruit	kiwi	Plum
Malaysian cuisine most key ingredient	Meat curry powder	Coconut milk	Jack fruit	Spring Onion
Which preparation famous in Spain	Burger	Pizza	Paella	Tiramisu
What is coq au vin?	Chicken with corn	Chicken with tomato	Chicken with wine	Chicken with sauce
What is ideal temperature of baking bread rolls	80-90*c	100-110*c	120-130*c	210-220*c
What is Augratine ?	Tomato sauce + Cheese	White sauce + Cheese	Mayonnaise + Cheese	Brown sauce + Cheese
Which asian cuisine is known as spicy cuisine?	Thai	China	Srilanka	Italy
Which type of pastry shell used while making apple pastry	Short crust pastry	Flour pastry	Butter pastry	Choux Pastry
Castella dessert is from which country	Germany	Japan	Thai	Korea
Pancake is from which country	England	Brazil	Australia	France
What is miso paste?	Beans Paste	Soya paste	Tomato paste	Garlic paste