



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. International Hospitality Management

TYPE: Semester End Assessment

DATE: 26th April, 2022

TRIMESTER: III

COURSE CODE: IHCH110

COURSE: Foundation Course in Food Production Theory

TIME DURATION: 2 Hour

TOTAL MARKS: 20 (80 points)

INSTRUCTOR: Sebastian Breitingger

This paper contains 5 pages in addition to the cover page

Name: _____ Student Number: _____ Class: _____

Marks obtained: _____ Faculty Signature: _____ Invigilator Signature _____

Main Answer sheet	Number of Supplements	Total number of Answer sheets
01		

- Carefully read each question at the outset of the paper. All queries must be addressed to the faculty within the first 10 minutes of the examination.
- Students are expected to maintain complete silence in the examination hall and avoid interacting or communicating with their peers.
- Students must enter the examination hall 10 minutes prior to the scheduled time of the examination.
- Students will carry only their essential Books, notes, pens, pencils, calculators and scales into the examination hall.
- Bags, eatables, drinks, etc. will not be allowed inside the hall with the exception of a bottle of water.
- Cell phones and beeping watches are prohibited in the examination hall. The usage of electronic data banks is prohibited.
- Students will answer the examination with only blue/ black ball point pens unless informed differently by faculty. Avoid usage of green or red ink pens on the answer sheet.
- Dictionaries will not be allowed into examination hall unless informed differently by faculty.
- Students will not be permitted to exit the examination hall 30 minutes prior to end time of an examination. A student leaving the room will have to return his/her paper to the faculty and the paper will be considered as completed.
- Students may be permitted to take a break under exceptional circumstances only if accompanied by an invigilator.



EXPLAIN THE TERM:

- 1 • Explain the following terms and mention where and for what they are used in the kitchen (any five): (5p)
- a. Clear-meat
 - b. Demi-Glace
 - c. Barding
 - d. Darne
 - e. Matignon
 - f. Function prospectus sheet
 - g. Beurre noisette

FILL IN THE BLANKS:

- 2 • Fill in the blanks choosing the right answer: (5p)
- a. Impurities floating on surface of the stock are called
(Broth foam, Clear meat, Scum).
 - b. Egg Benedict is a preparation with egg and
(Spinach and béchamel, Bacon and hollandaise, Mushrooms and cheese)
 - c. is responsible for cleaning and preparing meat and fish.
(Gardemanger, Entremetier, Rotisseur).
 - d. Leave vegetables cut into fine stripes are called.....
(Julienne, Chiffonade, Paysanne)
 - e. The type of seaweed used to make Japanese stock is called.....
(Katsuobushi, Hitziki, Kombu)
 - f. Is a fish fillet cured with salt, sugar and herbs
(Smoked salmon, Ceviche, Graved lax).
 - g. The fish cut of a flat fish, cut across the bone is called.....
(Troncon, Supreme, Darne)
 - h. Osso Bucco is an Italian dish made of.....
(Chicken legs, Beef shank, Pork belly)
 - i. The parasite found in pork is called.....
(Anisakis, Trichinella, Salmonella)
 - j. The head of a beef tenderloin is referred as.....
(Fillet mignon, Chateau briand, Tournedo)



TRUE OR FALSE:

- 3 • **Answer if true or false (t / f):** (5p)
- a. Mayonnaise is a sauce made of egg yolks and clarified butter.
 - b. Beurre manie is a hot water bath, used for poaching.
 - c. Vichyssoise is a cold soup made of leek and potatoes.
 - d. 3rd range convenience food refers to frozen food.
 - e. Setting agent of panna cotta is egg.
 - f. Bisque is a thick meat soup.
 - g. Civet is a stew thickened with blood.
 - h. Flavonoids are pigments present in carrots.
 - i. Tilting skillet is a tool to bend chocolate decorations.
 - j. Sauce Nantua contains béchamel and shrimp paste.

WRITE SHORT ANSWER:

- 4 • **Explain in brief the following methods of cooking (any 5):** (5p)
- a. Shallow frying
 - b. Poaching
 - c. Braising
 - d. Stewing
 - e. Roasting
 - f. Steaming
 - g. Confit
- 5 • **Write a standard recipe for any two of the following mother sauces.** (4p)
- a. Béchamel
 - b. Espagnole
 - c. Hollandaise
 - d. Mayonnaise
- 6 • **Soups are classified as thin and thick soups. Briefly classify and explain thick soups with an example of each** (4p)
- 7 • **Differentiate between:** (5p)
- a. Dark stock and White stock
 - b. Fish stock and Court bouillon



- 8 • Describe the message conveyed in the following diagram. (2p)



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- 9 • Convert the following measurements: (4p)

- a. 0.75 l=
- b. 3 dl.....=
- c. 4.5 cl=
- d. 600 ml=
- e. 20 ml=
- f. 1/4l=
- g. 6g=
- h. 0.02l=

- 10 • Name and explain any four precision cuts of vegetables: (4p)

- 11 • Pick the odd one out: (4p)

- a. Alumette, Boulanger, Parisienne, Chiffonade
- b. Roasting, Deep frying, Braising, Broiling
- c. Flavonoids, Anthocyanin, Allergens, Chlorophyll
- d. Knuckle, Salmon cut, Flatiron, Bottom round



APPLIED KNOWLEDGE:

- 12 • While browning the bones for your dark stock, the fond gets burned but the bones do not get colour. What happened and how would you resolve the situation? (4p)
- 13 • The meat of your stew seems not to get soft? Elaborate with reasons and offer a solution (4p)
- 14 • What kind of potatoes would you use for mashed potatoes and how would you cook them? (2p)
- 15 • Discuss why sometimes we pound meat before cooking. (2p)
- 16 • You try poaching an egg, but the egg white is not enclosing the yolks nicely. What could be the reasons? (4p)
- 17 • You have guest with gluten intolerance, offer him a three course menu. (3p)
- 18 • Imagine cooking without fat. What are the changes you would face? (4p)

MATCH THE COLUMNS:

- 19 • Match the words which most suit: (5P)
- | | |
|---------------|---------------------|
| a Remouillage | 1 Conical Strainer |
| b Parmentier | 2 Egg |
| c Chalaza | 3 Potato |
| d Chinois | 4 Stock |
| e Mandoline | 5 Connective tissue |
| f Mayonnaise | 6 Citrus fruits |
| g Mollusks | 7 Vacuum Packed |
| h Zest | 8 Slicer |
| i Sous Vide | 9 Clams |
| j Collagen | 10 Cocktail sauce |



THE PARTS OF A BEEF LEG:

20

- Name the parts of the beef leg:

(5P)

