



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 20/11/2023

Batch and Semester: 2023-2026 & 1

Total Marks: 50

Time Duration: 2 Hours

Course Name: Foundation Course in Culinary Arts Theory 1

Course Code: CAC001

Instructor: Mr. Sandip Madkaikar

This paper contains 02 pages in addition to the cover page.

Full Name of the Student: _____

Permanent Registration 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 should not interact or communicate with their peers.
- Students will carry only their essential stationery like pens, pencils, ruler and simple calculators 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, electronic data banks, scientific calculators and smart/beeping watches are prohibited in the examination hall.
- 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.



ATTEMPT ALL THE QUESTIONS

Q.1. Explain the following Culinary Terms briefly:

(10 x 1 mark = 10 marks)

- a. Matignon
- b. Brunnoise
- c. Colander
- d. Al-dente
- e. A'l'anglaise
- f. Goujons
- g. Roux
- h. Beurre manie
- i. En Papilote
- j. Supreme

Q.2. Answer the following questions briefly.

(10 x 1 Mark = 10 Marks)

- a. What is Ceviche?
- b. Why do shellfish turn to orange colour on cooking?
- c. How should fish be stored?
- d. What is danger zone?
- e. What is coagulation?
- f. Name the protein found in egg yolk.
- g. What is bain marie?
- h. Name the National soup of India
- i. What is the difference between acidulated cream and sour cream?
- j. Describe the composition of a salad.



Q.3. Define Any 5 of the following Cooking methods, mention the Do's and Dont's, temperature range and an example of a dish prepared using the cooking method. (5x 2 Marks = 10 Marks)

- a. Poaching
- b. Steaming
- c. Grilling
- d. Deep frying
- e. Microwave cooking
- f. Roasting
- ape g. Braising
- h. Stewing

Q.4. Answer any 2 of the following questions in a minimum of 300 words each.

(2x 5 Marks= 10 Marks)

- a. Write a Standard Recipe for Bechamel along with the method of preparation. Mention any 5 derivatives of bechamel.
- b. Define a Soup. Using a chart, classify soups with 2 examples of each classification.
- c. What are the points to be considered while purchasing Seafood and Shellfish? Differentiate between Flat Fish and Round fish.

Q.5. Answer Any 01 of the following questions.

(1 x 10 Marks = 10 Marks)

- ten a. "Pigments play a very important role in cooking vegetables," as a Chef how would you retain pigments in vegetables during cooking? Explain in details using any 4 examples of pigments. Discuss any 5 precision cuts with dimensions and use in cooking.
- b. There are various steps considered before an animal is slaughtered for human consumption. Discuss the steps involved in the animal processing plant. Using a diagram list down the cuts of lamb.