



V. M. SALGAOCAR INSTITUTE  
of  
INTERNATIONAL HOSPITALITY EDUCATION

**B.Sc. Culinary Arts**

Type: Semester End Assessment (SEA)

Date: 28/11/2022

Batch and Semester: 2022-25 & I

Total Marks: 50

Time Duration: 2 Hours

Course Name: Foundation Course in Culinary Arts Theory

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.



V. M. SALGAOCAR INSTITUTE  
of  
INTERNATIONAL HOSPITALITY EDUCATION

**ATTEMPT ALL THE QUESTIONS**

**Q.1. Explain the following Culinary Terms briefly:**

**(10 x 1 mark = 10 marks)**

- a. Bouquet Garni
- b. Mirepoix
- c. Remouillage
- d. Mornay
- e. Estouffade
- f. Deglazing
- g. Salamander
- h. Poaching
- i. Sous vide
- j. Capon

**Q.2. Match the following:**

**(10 x 1 mark = 10 Marks)**

	<b>A</b>		<b>B</b>
<b>1</b>	Molluscs	<b>A</b>	Leafy vegetables
<b>2</b>	Crevettes	<b>B</b>	Raw fish marinated in lemon juice
<b>3</b>	Scallops	<b>C</b>	Animals muscles stiffen up after slaughter
<b>4</b>	Chiffonade	<b>D</b>	Hard inedible shell
<b>5</b>	Ceviche	<b>E</b>	Coquille St Jacques
<b>6</b>	Squab	<b>F</b>	Conical strainer
<b>7</b>	Rigor mortis	<b>G</b>	Shrimps
<b>8</b>	Lettuce	<b>H</b>	Fish stock
<b>9</b>	Chinois	<b>I</b>	Endive, Frisee
<b>10</b>	Fumet	<b>J</b>	Meat of a pigeon
		<b>K</b>	Dashi



V. M. SALGAOCAR INSTITUTE  
of  
INTERNATIONAL HOSPITALITY EDUCATION

**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= 10 Marks)**

- 1) Poaching
- 2) Steaming
- 3) Grilling
- 4) Deep frying
- 5) Microwave cooking
- 6) Roasting
- 7) Braising
- 8) Stewing

**Q.4. Answer any 2 of the following questions in a minimum of 300 words each. (2x 5= 10 marks)**

- a. Write a Standard Recipe for Consommé along with the method of preparation. List down the precautions to be taken while preparing a consommé. Mention any 5 variations of consommé.
- b. Define a Sauce. Using a chart, list down the Basic Mother Sauces with 3 derivatives and contents of each sauce. How would you rectify a curdled mayonnaise?
- c. Draw the Hierarchy of a 5 star Kitchen in India. Mention any 4 Duties and Responsibilities of each position.

**Q.5. Answer Any 01 of the following questions. (1 x 10 = 10 marks)**

- a. Classify soups according to their types. Explain each category of soup with an example. Name any 5 International soups with their country of Origin.
- 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 17 cuts of beef.