



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 24/04/2023

Batch and Semester: 2022-2025 & II Total Marks: 25 Marks (50 Points)

Time Duration: 2 Hours

Course Name: Food Production Operations - Indian Cuisine Theory- 1

Course Code: CAC006

Instructor: Mr. Sandip Madkaikar

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

Full Name of the Student: _____

Permanent Registration Number: _____ Class: _____

Points 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 01 Point= 10 Points)

- a. Pulverizer
- b. Gauge
- c. Verdigris
- d. Blast freezer
- e. Institutional catering
- f. Bin card
- g. FAR
- h. Snagging
- i. FIFO
- j. Specifications

Q.2. Match the following.

(10 x 01 Point = 10 Points)

	A		B
1	THALI	A	Cooking for a large number of people in a large quantity
2	CATERER	B	It involves procuring items from a controlled storage area against requisition
3	KALAI	C	Fatigue takes double the effort and time to produce a product
4	STAINLESS STEEL	D	Procuring of a commodity by the process of search, selection & pricing
5	CLADDED METAL	E	It is an alloy of tin and copper
6	BRONZE	F	The metal used in copper or aluminium laminated bottom pots
7	PURCHASING	G	It is a flat plate with raised edges used for eating Indian food
8	TIME AND MOTION	H	A person or an organization that specializes in Banqueting operations
9	INDENTING	I	It is a Hindi term used for tinning Indian Cooking pots and pans
10	BULK COOKING	J	Alloy of 70% steel (carbon and iron), 20% chrome, and 10% nickel

Q.3. Define any 05 of the following cooking methods with an example of a dish prepared using the cooking method.

(05 x 02 Points= 10 Points)

1. Baghar
2. Dhungar
3. Dum dena
4. Ghee durust karna
5. Gil-e-hikmat
6. Loab
7. Moin



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Q.4. Answer any 02 of the following questions in a minimum of 300 words each.

(02 x 05 Points = 10 Points)

1. *'Goddess Durga is worshipped here in many forms, and the state is known as the Rice bowl of India.'*
Identify the state referred in the statement and elaborate on the Geographical location, Seasonal availability of ingredients, Staple diet and any 4 popular dishes from the state.
2. Which are the Basic Indian Gravies used in Indian kitchens? List down the major ingredients used to prepare each gravy and mention a dish prepared using each gravy.
3. Goa was controlled for almost 450 years by the Portuguese. Explain how the cuisine of Goa has shaped due to the influence of Portuguese.

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

(01 x 10 Points = 10 Points)

1. Airline Catering is the most sophisticated and extensive food production catering establishment in the hospitality sector. Food is prepared under utmost hygiene. Cook – chill is a process followed in airline catering. Elaborate the TEN stages of Cook – Chill process.
2. Indian sweets are prepared using several commodities. List down and explain the use of any FIVE commodities used in preparing sweets with TWO examples of each commodity. Write a brief note on the use of CHEMICALS in preparing Indian sweets.
