



V. M. SALGAOCAR INSTITUTE  
of  
INTERNATIONAL HOSPITALITY EDUCATION

Type: Semester End Assessment (SEA)

Date: 08/04/2024

Batch: 2023-26 Semester: II

Time Duration: 2 Hours

Course Name: Food Production Operations – Indian Cuisine Theory 1

Course Code: CAC006

Instructor: Ms. Sujatha Madhavan

Total Marks: 25

This paper contains 01 page 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.



**Q.1. Identify the spice blends used in preparation of food from cuisines. Any five (1x1= 5 Marks)**

**(Ver masala, Chettinad masala, Dhansak masala, Potli masla, Xacuti masala, Kohlapuri masala)**

1. Parsi
2. Kashmiri
3. Maharashtra
4. Tamilnadu
5. Hyderabad
6. Goa

**Q.2. Write Short notes on: Any two (5x 2 = 10 Marks)**

1. Volume cooking and compile a list of ten equipment's used for volume cooking.
2. Importance of proper work flow while planning a kitchen.
3. Role of purchase and stores department in food production department.

**Q.3. Differentiate between North Indian Cuisine and South Indian Cuisine on the following parameters.**

1. Ingredients
2. Method of preparation
3. Equipment's
4. Staples
5. Special of festive dishes

Plan a five course wedding menu with narration on any one cuisine and justify the reason for selection of the dishes.

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