



**B.Sc. Culinary Arts**

**Type:** Semester End Assessment (SEA)

**Date:** 20/11/2023

**Batch and Semester:** 2022 - 2025 and III

**Total Marks:** 25

**Time Duration:** 2 Hours

**Course Name:** Foundation Course in Culinary Arts Theory 2

**Course Code:** CAC010

**Instructor:** Mr. Sebastian Breitingger

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.



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- Q.1.** Define and explain the key characteristics of the following dishes commonly found in Continental cuisine: **(02 Marks)**
- a) Bouillabaisse
  - b) Arroz Negro
- Q.2.** Define Continental Cuisine and its key characteristics. Provide at least three examples. **(03 Marks)**
- Q.3.** Elaborate about any two European countries of your choice describing the History and culture, a classical dish and a typical cheese. **(04 Marks)**
- Q.4.** Explain the concept of the "Garde-Manger" in culinary arts. Provide examples of commonly used larder items and their uses. **(05 Marks)**
- Q.5.** Define charcuterie and discuss the main principles and techniques involved in charcuterie. **(03 Marks)**
- Q.6.** Explain the concept of forcemeat preparation and define three different forcemeats, their characteristics and uses. **(03 Marks)**
- Q.7.** Describe the importance of menu-planning in a culinary establishment. **(03 Marks)**
- Q.8.** Create a sample three-course menu for a formal continental dinner, including appetizers, main course, and dessert. Justify your choices based on flavor, texture, and overall balance. **(02 Marks)**

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