



V. M. SALGAOCAR INSTITUTE  
of  
INTERNATIONAL HOSPITALITY EDUCATION

### B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 10/04/2024

Batch and Semester: 2022-25 & IV

Total Marks: 25

Time Duration: 2 Hours

Course Name: Food Production Operations-Indian Cuisine Theory 2

Course Code: CAC014

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.



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**ATTEMPT ALL THE QUESTIONS**

**Q.1. Answer the following questions in one/two words. (05 x 1 mark = 05 Marks)**

- Name the vessel made from lead, used to impart right flavor to Rassam.
- Which state in India is referred as the "Rice bowl of India"?
- One of the most primitive tribes of India is ?
- This tribe lives all over the Deccan Peninsula and describe themselves as hill people.
- What is the traditional sweet from Uttarakhand prepared with khoya and coated with sugar balls?

**Q.2. Match the following**

**(05x 1 mark = 05 Marks)**

	<b>A</b>		<b>B</b>
1	Vata	A	Cocks comb
2	Pitta	B	Water + Earth
3	Kapha	C	Fire + Water
4	Mowal	D	Morel
5	Guchi	E	Air + Ether

**Q.3. Answer the following questions.**

**(5 x 1 = 05 Marks)**

- Name indigenous rice varieties from Assam, Goa, Tamil Nadu and Uttarakhand.
- Write a short note on the significance of eating with hands.
- What are the features of the Chettiyars that makes its cuisine different from the rest of South India?
- Assam is rich in its culture and food, briefly explain a few (*any 4*) traditional dishes from this state.
- In India we celebrate many festivals around the year, list down any 4 festivals along with the food prepared specially for the festival.



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**Q.4. Answer any ONE of the following questions.**

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

- a. As per Ayurveda, what you eat affects mind, body and emotions, explain in details the various Gunas and their significance.

**OR**

- b. As a Modernist Chef, specialized in Indian Haute cuisine, Elaborate your ideas on the below listed traditional Indian menu. Each dish to have 2 elements for plating as per the basic principles of Indian Haute cuisine.

**Menu**

Meen Ishtew

Khasta Murg

Subz Potli

Nashpati aur Khari

Draw the plate presentation of each dish and also mark the elements used.

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