



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 08/04/2024

Batch and Semester: 2022-25 & IV

Total Marks: 25

Time Duration: 2 Hours

Course Name: Introduction to International Cuisine - Theory

Course Code: CAC016

Instructor: Mr. Sebastian Breitingger

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.



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Q.1. Discuss two main components of South American cuisine and provide an example dish for each.
(05 Marks)

Q.2. Analyze the impact of globalization on traditional international cuisine. How have factors such as immigration, trade, and technology influenced the evolution and adaptation of traditional dishes? Provide two examples of how globalization has transformed culinary traditions in different parts of the world.
(12 Marks)

Q.3. Recommend two African dishes for a dinner, describe their characteristics and flavors, discuss the key ingredients and explain the cooking methods.
(04 Marks)

Q.4. Sweet potato is used in typical dishes of different countries. Explain one preparation from two different countries of a dish where sweet potatoes are used.
(02 Marks)

Q.5. Compose a Sushi platter with 5 different sushi types and the regular accompaniments. Describe the characteristics of each item.
(02 Marks)
