



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: 50

Time Duration: 2 Hours

Course Name: Slow Food

Course Code: CAO011

Instructor: Mr. Sebastian Breitingner/ Mr. Sandip Madkaikar/ Ms. Venecia Logos

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. Match the following:

(05 Marks)

1. Food waste	a. Reduction in Biodiversity
2. Processed Food	b. Working women
3. Agricultural pollutants	c. Poor infrastructure & Logistics
4. Reusable	d. Creates Methane-Greenhouse Gas
5. Agricultural specialization	e. Frozen Peas
6. Food Loss	f. High income countries
7. Food Journey	g. Glass bottles
8. Ready to cook meals	h. Nitrous oxide and methyl bromide.
9. Wasted food in Landfills	i. Carbon Footprint
10. Food Miles	j. Farm to Fork

Q.2. State whether true or false.

(10 Marks)

- "Food miles", is the distance food travels from retailer to consumer.
- The gap in food demand and food supply globally is called "Food Gap".
- Air as a mode of transport contributes to the lowest carbon footprint.
- As per the Kosher Law it is forbidden to eat all kinds of insects, reptiles and rodents.
- Processed Food do not contribute to carbon footprint.
- Proper food safety training should be provided to employees who are assigned to food transportation.
- All foods are considered halal unless they are strictly forbidden, or *haram*.
- The growing scarcity of fresh water and minerals threatens the global production of primary products.
- Improper loading practices including improper sanitation of loading equipment and transporting mixed loads increase the risk for cross-contamination during transportation of food.
- The later a product is lost or wasted along the supply chain, the higher the environmental cost.



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Q.3. Answer any one of the following questions: (10 Marks)

- a. Explain in details the ecological influence of long distance and suggest measures to turn towards sustainability.
- b. Explain the terms Food Loss and Food waste, List the causes as well as consequences of both and suggest various measures that can be taken to reduce the food gap.

Q.4. Imagine you have invented a new chula, which does use less firewood, produces less smoke and is of proper steel. Evaluate the difficulties you and the household where the chula will be installed could face and analyze the advantages. (05 Marks)

Q.5. Slow Food is an international eco-gastronomic, member-supported, non-profit organization founded in 1989 which promotes Good, Clean and Fair food.

Explain what means Good, Clean and Fair and design a chart of the slow food network with a brief explanation for the following sectors: **(10 Marks)**

- Convivium
- Terra Madre
- Ark of Taste
- Presidia

Q.6. Slow food also refers to Clean and Fair food for all, explain in details the steps you would take as an agronomist to reduce or eliminate the use of chemical fertilizers and pesticides on plants and trees. (05 Marks)

Q.7. Write a short note on the backwaters of Goa, highlighting the entire ecosystem it supports to provide a safe and natural habitat for all living beings. (05 Marks)
