



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. International Hospitality Management

Type: Semester End Assessment (SEA)

Date: 24/04/2023

Batch and Trimester: Batch 2022-25 & Term 3

Time Duration: 2 hours

Course Name: Foundation Course in Food Production Theory

Course Code: IHCH110

Instructor: Chef. Sebastian Breitingner

Total Marks: 20 (80 points)

This paper contains 05 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. Explain the following terms and mention their use in the kitchen (any five):

(5p)

- a. Clear-meat
- b. Remouillage
- c. Barding
- d. Darne
- e. Matignon
- f. Function prospectus sheet
- g. Beurre noisette

Q.2. Fill in the blanks choosing the right answer:

(5p)

- a. Vol au vent is a preparation of
(Puff pastry, Short crust pastry, Choux pastry).
- b. Egg Benedict is a preparation with egg and
(Spinach and béchamel, Bacon and hollandaise, Mushrooms and cheese)
- c. is responsible for cleaning and preparing meat and fish.
(Gardemanger, Entremetier, Rotisseur).
- d. For caprese we use.....
(Egg and spinach, Tomato and mozzarella, Prawns and cocktail sauce)
- e. The type of seaweed used to make Japanese stock is called.....
(Katsuobushi, Hitziki, Kombu)
- f. is a fish marinated with lemon and spices and herbs.
(Smoked salmon, Ceviche, Graved lachs).
- g. The fish cut of a flat fish, cut across the bone is called.....
(Troncon, Supreme, Darne)
- h. Osso Bucco is an Italian dish made of.....
(Chicken legs, Beef shank, Pork belly)
- i. The parasite found in pork is called.....
(Anisakis, Trichinella, Salmonella)
- j. The head of a beef tenderloin is referred as.....
(Filet mignon, Chateau briand, Tournedo)



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Q.3. Answer whether the following statements are true or false.

(5p)

- a. Mayonnaise is a sauce made of egg yolks and clarified butter.
- b. Beurre manie is a hot water bath, used for poaching.
- c. Vichyssoise is a cold soup made of leek and potatoes.
- d. 3rd range convenience food refers to frozen food.
- e. Consommé is a strong clarified stock served as a soup.
- f. Bisque is a thick meat soup.
- g. Civet is a stew thickened with blood.
- h. Flavonoids are pigments present in carrots.
- i. Tilting skillet is a tool to bend chocolate decorations.
- j. Sauce Nantua contains béchamel and shrimp paste.

Q.4. Explain the following methods of cooking (any 5):

(5p)

- a. Deep frying
- b. Poaching
- c. Braising
- d. Stewing
- e. Roasting
- f. Steaming
- g. Confit

Q.5. Write a standard recipe for any two of the following mother sauces.

(4p)

- a. Béchamel
- b. Espagnole
- c. Hollandaise
- d. Mayonnaise



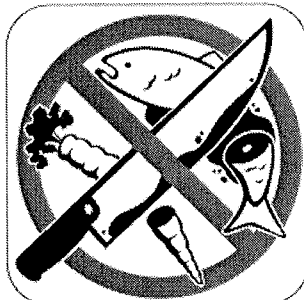
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Q.6. Soups are classified as thin and thick soups. Briefly classify and explain thick soups with one example for each soup. (4p)

Q.7. Differentiate between the following: (5p)

- a. Dark stock and White stock
- b. Stew and Blanquet

Q.8. Describe the message conveyed in the following diagram. (2p)



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Q.9. Convert the following measurements: (4p)

- a. 0.75 l = ml
- b. 3 dl = l
- c. 4.5 cl = ml
- d. 600 ml = dl
- e. 20 ml = cl
- f. 1/4l = ml
- g. 6g = kg
- h. 0.02l = dl

Q.10. Name and explain how to cut any four precision cuts of vegetables. (4p)



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- Q.11. Pick the odd one out:** (4p)
- a. Alumette, Boulanger, Parisienne, Chiffonade
 - b. Roasting, Deep frying, Braising, Broiling
 - c. Flavonoids, Anthocyanin, Allergens, Chlorophyll
 - d. Knuckle, Salmon cut, Flatiron, Bottom round
- Q.12. While browning the meat for your stew, the fond gets burned but the meat does not get colour. What happened and how would you resolve the situation?** (4p)
- Q.13. Your dauphin potatoes are bursting during frying. What could be the reason and how could you fix it?** (4p)
- Q.14. What kind of potatoes would you use for mashed potatoes and how would you cook them?** (2p)
- Q.15 Discuss why sometimes we pound meat before cooking.** (2p)
- Q.16. You try poaching an egg, but the egg white is not enclosing the yolks nicely. What could be the reasons?** (4p)
- Q.17. You have a guest with gluten intolerance who also does not eat egg. Offer him a three course menu.** (3p)
- Q.18. Imagine cooking without fat. What are the challenges you would face?** (4p)



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Q.19. Match the words which most suit:

(5P)

Group A	Group B
a Maltaise	1 Conical Strainer
b Parmentier	2 Egg
c Chalaza	3 Potato
d Chinois	4 Hollandaise
e Mandoline	5 Connective tissue
f Mayonnaise	6 Citrus fruits
g Mollusks	7 Vacuum Packed
h Zest	8 Slicer
i Sous Vide	9 Clams
j Collagen	10 Cocktail sauce

Q.20. Draw a neat labelled diagram of primal cuts of a beef.

(5P)