



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 18/11/2024

Batch and Semester: 2024-27 & Semester 1

Total Marks: 60

Time Duration: 2 Hours

Course Name: Food And Beverage Operations

Course Code: CUL-100

Instructor: Mr. Sebastian Breitingner/Ms. Gauri Patil

This paper contains 06 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.



SECTION A (Kitchen)

Q.1. ANSWER ALL THE QUESTIONS

(3X2=6 Marks)

- i. Name the primary ingredients in a roux.
- ii. List the five basic mother sauces used in classical French cuisine.
- iii. Define the term "mirepoix" in cooking.

Q.2. A ANSWER ANY ONE QUESTION

(03 Marks)

- i. Explain the primary purpose of blanching vegetables.

OR

- ii. Discuss why it is important to understand the Danger Zone in food safety.

Q.2. B ANSWER ALL THE QUESTIONS

(03 Marks)

- a) Explain the following terms and mention their use in the kitchen (any three):

- i. Barding
- ii. Remouillage
- iii. Darne
- iv. Function prospectus sheet
- v. Clear meat

Q.2. C PICK THE ODD OUT.

(02 Marks)

- i. Alumette, Boulanger, Parisienne, Chiffonade
- ii. Roasting, Deep frying, Braising, Broiling
- iii. Flavonoids, Anthocyanin, Allergens, Chlorophyll
- iv. Knuckle, Salmon cut, Flatiron, Bottom round



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Q.3. A ANSWER ANY ONE QUESTIONS

(03 Marks)

- i. Classify thick soups and explain with one example for each soup.

OR

- ii. The following recipe is for 4 Pax. Your head chef requests you to prepare the recipe for 280 Pax. Please write the material requirement for 280 pax and explain how you calculated the conversion factor.

110g Chick peas

10g Tahina

5g Garlic

2g Cumin

50g Lime (juice)

10ml Olive oil

1g Chilli powder

3g Salt

Q.3. B

(03 Marks)

- i. Convert the following measurements

1. 0.75 l = ml

2. 3 dl = l

3. 4.5 cl = ml

4. 600 ml = dl

5. 20 ml = cl

6. 1/4l = ml



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Q.3. C

(02 Marks)

- i. Recommend a deglazing liquid for the preparation of a sauce which will be used for children's menu.

Q.4. A ANSWER ANY ONE QUESTION

(03 Marks)

- i. Evaluate the pros and cons of 4th and 5th grade food items.

OR

- ii. Identify two processes during the preparation of a dark stock which help to increase the colour.

Q.4. B

(03 Marks)

- i. Analyze the message on this picture



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Q.4. C

(02 Marks)

- i. Prepare a list of all food items and equipment you will need to prepare a mornay sauce.



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Q.5. A ANSWER ANY ONE QUESTION

(03 Marks)

i. What kind of meat would you use to make a stew? Justify your answer.

OR

ii. Evaluate the use of meat and/or bones for a good stock.

Q.5. B

(03 Marks)

i. While preparing a mayonnaise it suddenly split. Assess what happened and explain how you would resolve the situation?

Q.5. C

(02 Marks)

i. Illustrate with a recipe description how you would prepare a blue cheese sauce using two different mother sauces.



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SECTION B (F & B Service)

Q.1. ELABORATE THE FOLLOWING TERMS

(3X2 = 6 Marks)

- i. Cyclic menu
- ii. Condiments
- iii. Nappe

Q.2. A ANSWER ANY ONE QUESTION

(02 Marks)

- i. Describe the function of Molleton.

OR

- ii. Name and explain the uses of two major bar equipment's.

Q.2. B EXPLAIN THE FOLLOWING TERMS

(02 Marks)

- i. Plate du jour
- ii. Decanter

Q.3. A ANSWER ANY ONE QUESTION

(02 Marks)

- i. What hygienic considerations should be made when folding napkins?

OR

- ii. Explain the importance of effective communication in customer service from f& b point of view.

Q.3. B i. Elaborate on 2 main primary function of menu.

(02 Marks)

Q.4. A ANSWER ANY ONE QUESTION

(02 Marks)

- i. Discuss any 2 key principles of effective menu design.

OR

- ii. Explain the key communication techniques that should be used when interacting with senior citizens in a restaurant setting. How can these techniques enhance their dining experience?



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Q.4. B

(02 Marks)

- i. Explain the purpose and function of a Hawthorne strainer in cocktail preparation. How does its design (such as the spring and handle) enhance the straining process and impact the quality of the final cocktail?"

Q.5. A ANSWER ANY ONE QUESTION

(02 Marks)

- i. Explain the 2 potential advantages of pursuing a career in the food and beverage service industry.
- OR
- ii. How does offering à la carte options benefit both the restaurant and the customer? Provide one benefit for each.

Q.5. B

(02 Marks)

- i. Create a sample French classical menu for a three-course dinner, including an appetizer, main course, and dessert.