



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 18/11/2024

Batch and Semester: 2023-26, Semester 3

Total Marks: 25

Time Duration: 2 Hours

Course Name: Foundation Course In Culinary Arts Theory - 2

Course Code: CAC010

Instructor: Mr. Sandip Madkaikar

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. Define the following Culinary terms in detail. (5*1= 5 Marks)

1. Bouchee
2. Confit
3. Beignets
4. Rillettes
5. Angels on horseback

Q.2. Match the following. (10*0.5= 5 Marks)

1	Canadian Bacon	A	From the cheek of the pigs meat
2	Pancetta	B	Spanish ham from white pigs
3	Bayonne Ham	C	Belly, but not much fat
4	Westphalia Ham	D	Italian ham from Parma region
5	Prosciutto	E	Loin or back of pig
6	San Daniele	F	Air dried salted ham from France
7	Serrano Ham	G	Spanish ham from black pigs
8	Jambon Iberico	H	Italian cured pork belly
9	Guanciale	I	Popular German ham from corn fed pigs
10	Prime bacon	J	Similar to Parma ham, less salt

Q.3. Answer the following questions briefly. (5* 2= 10 Marks)

1. Suggest any 4 dough wrapped horsd'oeuvres for a cocktail dinner, with menu description.
2. Larder is a cold kitchen also called as garde manger, prepare a list of heavy equipments and hand tools essential for the functioning of a larder.
3. Elaborate on the elements of a sausage.
4. Explain the step by step process of making a galantine.
5. Seafood is an integral part of the continental cuisine, briefly explain any 4 seafood dishes from different countries.

Q.4. Answer the following question in detail. (1*5= 5 Marks)

1. Construct a Spanish menu comprising 5 dishes of your choice with complete description. Elaborate on the essentials of Spanish cuisine with emphasis on various cheese produced in Spain.