

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 09/04/2025

Batch and Semester: 2023 - 26 & Semester - IV Total Marks: 25

Time Duration: 2 Hours

Course Name: Carving and Sculpturing Skills

Course Code: CAO009

Instructor: Mr. Seby Fernandes/ Mr. Rodwin Rodrigues/ Ms. Alriya Dsilva

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.

ATTEMPT ALL THE QUESTIONS

Q.1. Answer the following questions in one/two words. (05 x 1 Mark = 05 Marks)

- Commonly used Knife for carving watermelon.
- What garnish is commonly used to make your plating looks fresh?
- Which knife is used for making small garnishes?
- Name 3 vegetables that are good for making flowers.
- Which fruit will give you 3 colors, when you cut/carve?

Q.2. Match the following (05x 1 Mark = 05 Marks)

	A		B
1	Ice carving	A	Santa Claus carving
2	Christmas theme	B	Eye appealing
3	Watermelon carving	C	That is edible
4	Food plating	D	Electric Chain saw
5	Use garnish	E	Green, white & red color

Q.3. Elaborate the following questions. (5 x 1 Mark = 05 Marks)

- How would you set up a Christmas theme dinner for a buffet?
- What is 3D in carving?
- What is meant by proportion when you do carving? Give an example.
- What is Sugar art?
- Does food styling need to be eye appealing? Support your answer.

Q.4. Answer any TWO of the following questions. (2 x 5 Marks = 10 Marks)

- What is the purpose of a blow pump? List any 3 benefits of pulling sugar.
- What are the different tools used to create a chocolate sculpture? Mention different techniques you would use while creating a chocolate sculpture.
- Which are the key points that you need to keep in mind before starting ice carving?
