



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 08/04/2025

Batch and Semester: 2023-2026 and 4

Total Marks: 25

Time Duration: 2 Hours

Course Name: Introduction to International Cuisines - Theory

Course Code: CAC016

Instructor: Mr. Sebastian Breitingner

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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Answer the following questions.

- Q.1.** Write a simple recipe for a classical dish from any international cuisine of your choice. Include a list of ingredients, step-by-step instructions, and any additional tips or variations. **(05 Marks)**
- Q.2.** Compare and contrast the culinary traditions of Argentina and Brazil, highlighting similarities and differences in ingredients, cooking methods, and cultural influences. **(10 Marks)**
- Q.3.** Discuss two main components/ingredients of Oceanian cuisine and provide an example dish for each. **(05 Marks)**
- Q.4.** Corn is used in typical dishes of different countries. Explain one preparation from two different countries of a dish where corn is used. **(02 Marks)**
- Q.5.A)** Recommend two Asian dishes for a dinner, describe their characteristics and flavors, discuss the key ingredients and explain the cooking methods. **(03 Marks)**

OR

- Q.5.B)** Recommend two African dishes for a dinner, describe their characteristics and flavors, discuss the key ingredients and explain the cooking methods.
