



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: Slow Food

Course Code: CAO011

Instructor: Ms.Venecia D'Costa / Mr. Sandip Madkaikar

This paper contains 02 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. I. Match the following:

(10 x 0.5 Marks = 5 Marks)

1. Food waste	a. Reusable
2. Preserved food	b. Carbon Footprint
3. Food derivative	c. Value to local economy
4. Ozone Layer depletion	d. Lawful or Permissible
5. Industrial farming	e. Canned fruits & vegetables
6. Halal	f. Population rise
7. Slow food	g. Commercial crop varieties
8. Food gap	h. Nitrous oxide & methyl bromide
9. Food Miles	i. Vanaspati
10. Glass bottles	j. Medium & high Income Countries

Q. II. State whether true or false:

(10 x 1 Mark = 10 marks)

1. Slow Food's primary missions is to combat people's dwindling interest in the food they eat, where it comes from and how our food choices affect the world around us".
2. The cooks alliance counts over a thousand members globally, all of whom are restaurateurs upholding slow food philosophy in their kitchens.
3. Landfill and incineration is the most preferred food waste disposal method.
4. Higher the food miles the Lower the carbon footprint.
5. Poor pest control in transportation units or storage facilities is a food safety concern.



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6. Improper refrigeration or temperature control of relevant food products in storage or during transportation is not a major food safety concern.
7. Pork and its by-products are considered as halal
8. Food miles build up all along the food chain
9. Shipping is the most energy efficient mode of transport.
10. Pollutants emitted by air freight at high altitudes do more damage in terms of ozone depletion and global warming.

Q. III. Answer any one of the following questions

(1 x 10 Marks = 10 Marks)

1. Explain in details the ecological influences leading to the increase in carbon footprint along the food supply chain and suggest various solutions to reduce food miles.
2. State the causes of Food Waste and Food Loss. Discuss in details various measures that can be adopted to reduce global food gap due to food wastage.
