



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 10/04/2025

Batch and Semester: 2022-2025 and VI

Total Marks: 25

Time Duration: 2 Hours

Course Name: Cruise Catering

Course Code: CAO015

Instructor: Mr. Syam Krishna Raj

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. Answer the following (Any Five)

(5 x 2 Marks = 10 Marks)

1. What is a CDC, and why is it important for seafarers?
2. What does RACE stand for in fire safety, and how is it applied in emergencies?
3. Describe Port and Starboard on a Ship.
4. Define Reorder Point.
5. Describe IMO, what are its functions?
6. Define and state features of the term 'Hot Galley'.
7. What are the different types of fire extinguishers used on a ship?
8. What are the common causes of accidents on a ship?

Q. II. Answer the following: (Any One)

(5 Marks)

1. Differentiate between cruise galley operations and hotel kitchen operations in terms of workflow, storage, and safety regulations.

OR

2. Differentiate between food intolerance and food allergy. Explain in terms of causes, symptoms, and management.

Q. III. Answer the following: (Any One)

(5 Marks)

1. Compare the food safety challenges of a cruise ship galley with those of a land-based hotel kitchen.

OR

2. How do dry and wet waste management systems differ on a cruise ship?



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Q. IV. Answer the following: (Any One)

(5 Marks)

1. Evaluate the importance of guest safety and security in cruise catering operations. How can hospitality and safety be balanced effectively?
2. Create and justify a sustainable, multicultural menu for a cruise ship, ensuring food safety, waste management, and operational efficiency.
3. Design and propose an innovative technology to improve food production, storage, or service on cruise ships.
