



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 07/04/2025

Batch and Semester: 2022-25 and 6

Total Marks: 25

Time Duration: 02 Hours

Course Name: Environment Management

Course Code: CAN008

Instructor: Ms. Alyce Rodrigues

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.1. In the given scenario, select the most appropriate alternative from the given alternatives.

(3 X 1 Marks = 3 Marks)

1. A dive tourism operator in a tropical destination finds that the vibrant coral reefs are turning white, leading to a decline in marine life. What is the most likely reason for this?

- A) Overfishing of important species
- B) Warmer ocean temperatures
- C) Oil spills from nearby ships
- D) High levels of salt in the water

2. A lake near a popular eco-resort turns green, and guests complain of a foul smell and dying fish. What could be the main cause?

- A) Too many boats polluting the water
- B) Excess fertilizers from nearby farms
- C) Overfishing reducing predator species
- D) Lack of oxygen due to deforestation

3. A ski resort owner notices that the winter season is getting shorter each year, and snowfall is less predictable. Which environmental issue is most likely responsible?

- A) Excessive use of fertilizers
- B) Global warming
- C) Acid rain
- D) Increased tourism activities



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Q.2 Answer the following questions.

(2 x 6 Marks = 12 Marks)

1. Describe three causes of soil pollution and explain three ways to protect and conserve soil.
2. Discuss three major causes of ocean pollution and explain three significant impacts it has on the environment and marine life.

Q.3 Answer ANY 1 of the following questions.

(10 Marks)

A) A popular eco-friendly resort is striving to reduce its environmental impact while maintaining high-quality culinary services. As a consultant, you have been asked to provide recommendations on sustainable practices for their food and beverage operations.

1. Define sustainable development
2. Explain the three pillars of sustainability (environmental, social, and economic) in the context of a restaurant or hotel kitchen.
3. Explain the concept of sustainable food sourcing with 2 examples.
4. Suggest 4 sustainable culinary practices that the resort can implement.

OR

B) The Disaster Management Cycle consists of four phases: Mitigation, Preparedness, Response, and Recovery. Imagine you are a manager of a restaurant during the COVID-19 pandemic. Explain how your establishment would apply each phase of the Disaster Management Cycle to minimize risks, manage operations, and ensure business continuity. Provide realistic and industry-relevant examples for each phase.