



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: Introductory Food Science

Course Code: CAC020

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.



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

Q.1. Choose the most appropriate given alternative and answer the following question

(2 X 1 Marks = 2 Marks)

1. Why does cooking take longer at a hill station compared to a place at sea level?
 - A) The air has more oxygen, slowing down cooking
 - B) Water boils at a lower temperature due to lower atmospheric pressure
 - C) The higher altitude causes heat to escape faster from cookware
 - D) Food absorbs less heat at high altitudes

2. Why is a small amount of citric acid added while making jelly or jam of a sweet fruit?
 - A) To improve the color and texture of the jelly
 - B) To help the gel set by adjusting the pH to around 3.5
 - C) To enhance the sweetness of the fruit
 - D) To act as a natural preservative and extend shelf life

Q.2 Answer ANY 4 of the following questions.

(4 x 2 Marks = 8 Marks)

1. State 2 ways to stabilize egg white foams.
2. Enlist any 2 examples of retrogradation seen in food Preparation.
3. List out 2 food items that undergo ascorbic acid browning.
4. Explain the discrimination test - Paired comparison or Duo-tri test.
5. Enlist 2 applications of osmosis in food Preparation.
6. Explain Maillard's reaction and state 1 example.



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

Q.3. Enlist 3 points of difference between any 1 of the following

(1 X 3 Marks = 3 Marks)

1. Amylose and amylopectin
2. Natural flavoring and Artificial flavoring agents (give 1 example)

Q.4. Answer ANY 2 of the following questions

(2 X 6 Marks = 12 Marks)

1. The flavor of oil is affected by many external factors. Briefly explain the 2 types of rancidity and enlist 4 measures taken to avoid flavor change by rancidity.
2. You need to make a fresh salad using ingredients that can turn brown over time. Briefly explain this phenomenon of enzymatic browning and mention 2 factors that cause it. Also, list three ways you can prevent the browning to keep the salad fresh.
3. Food adulteration is a major concern in the culinary industry, impacting food safety and quality. Imagine you are a quality control manager at a restaurant. Identify three common adulterants found in the food categories- oils & fats and sugar & confectionery, and describe a rapid test method to detect each adulterant in a commercial kitchen. *(total 6 tests)*
