



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. International Hospitality Management

Type: Semester End Assessment (SEA)

Date: 08/04/2025

Batch and Term: 2023 - 26 and 4

Total Marks: 35

Time Duration: 2 Hours

Course Name: Food Production Operations Theory

Course Code: IHCH113

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. Explain the following Culinary Terms/Dishes

(1X5 MARKS= 5 MARKS)

1. Tadka
2. DumPukth
3. Seekh
4. Papad
5. Haleem

Q.II. Name 5 popular dishes from the following states of India (any 2)

(2X2.5 MARKS =5 MARKS)

1. Maharashtra
2. Punjab
3. Karnataka
4. Bengal

Q.III. Explain the following (any 2)

(2X2.5= 5 MARKS)

1. Garam Masala
2. Baking- principals of Baking
3. Marinde- Composition and Functions

Q.IV. Differentiate between the Following (Any one)

(5 MARKS)

1. Differentiate between North Indian and South Indian meal structures in terms of ingredients, cooking techniques and presentation.
2. How does the method of heat transfer differ between a microwave oven and convection oven, and how does this impact the texture, moisture retention, and cooking time of dishes, care and precautions while using the equipment?



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Q.V. Answer the Following (Any one)

(5 MARKS)

1. How do the principles of menu planning, such as balance, variety, nutrition, and cost control, apply differently to industrial catering and quick service restaurant? Compare their approach to portion control, cost efficiency, and variety.

OR

2. Illustrate the different parts of a knife and explain how each part contributes to its functionality and how do you select the appropriate knife for different culinary tasks.

Q.VI. Answer the Following (Any one)

(10 MARKS)

1. Design a seven-day institutional menu for a hospital catering unit, ensuring regional diversity in Indian cuisine while maintaining dietary balance and patient-specific needs.

OR

2. Evaluate the role of traditional Ayurvedic principles in Indian menu planning for wellness-focused dining establishments. Suggest food to be included and their benefits
