



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 17/11/2025

Batch & Semester: 2025-28 and Semester 1

Total Marks: 80

Time/Duration: 2 Hours

Course Name: Culinary Arts and Bakery I

Course Code: CUL - 100

Faculty: Chef Syam Krishna Raj and Chef Alriya Dsilva

This paper contains 04 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 avoid interacting or communicating with their peers.
- Students will carry only their essential Books, notes, pens, pencils, calculators and scales 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 and beeping watches are prohibited in the examination hall. The usage of electronic data banks is prohibited.
- 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.
- Students will not be permitted to exit the examination hall 30 minutes prior to end time of an examination. A student leaving the room will have to return his/her paper to the faculty and the paper will be considered as completed.
- Students may be permitted to take a break under exceptional circumstances only if accompanied by an invigilator.



Q.1) Answer the following questions.

(4X2 Marks= 8 Marks)

i. Read the following statements carefully. State whether each statement is True or False. If it is False, correct the statement.

- a) Melted, untempered chocolate takes a long time to set.
- b) 64% is the fat consistency required in a lamination butter to make croissants.
- c) Cream prevents coagulation of egg proteins in custards.
- d) Couverture chocolate has vegetable fat.

ii. Define the following culinary terms:

(4X2 Marks= 8 Marks)

- a) Dépouillage
- b) Bouquet Garni
- c) Roux
- d) Chateaubriand

Q.2.A) Answer the following questions.

(2X 3 Marks= 6 Marks)

- i. Describe the basic objectives of cooking food.
- ii. Draw a labelled diagram of a wheat kernel and name its main parts.

OR

Q.2.A) Answer the following questions.

(2X 3 Marks= 6 Marks)

- iii. Explain the different types of ovens.
- iv. Explain the difference between cereals and pulses.

Q.2.B) Answer the following questions.

(2X 3 Marks= 6 Marks)

- i. Differentiate between large, small, and hand equipment with one example each.
- ii. Explain the difference between Lean Dough and Rich Dough.

Q.2.C) Describe the components of a classical salads.

(4 Marks)



Q.3.A) Answer the following questions.

(2X 3 Marks= 6 Marks)

- i. The following recipe of Hummus yields 4 portions. Determine the conversion factor and calculate the quantity of each ingredient required to prepare 300 portions

Recipe Name Hummus

Portion 4

Ingredient	Units	Quantity
Chickpeas	Grams	110
Tahina	Grams	10
Garlic	Grams	5
Cumin	Grams	2
Lime juice	ML	50
Olive oil	ML	10
Chilli powder	Grams	1
Salt	Grams	3

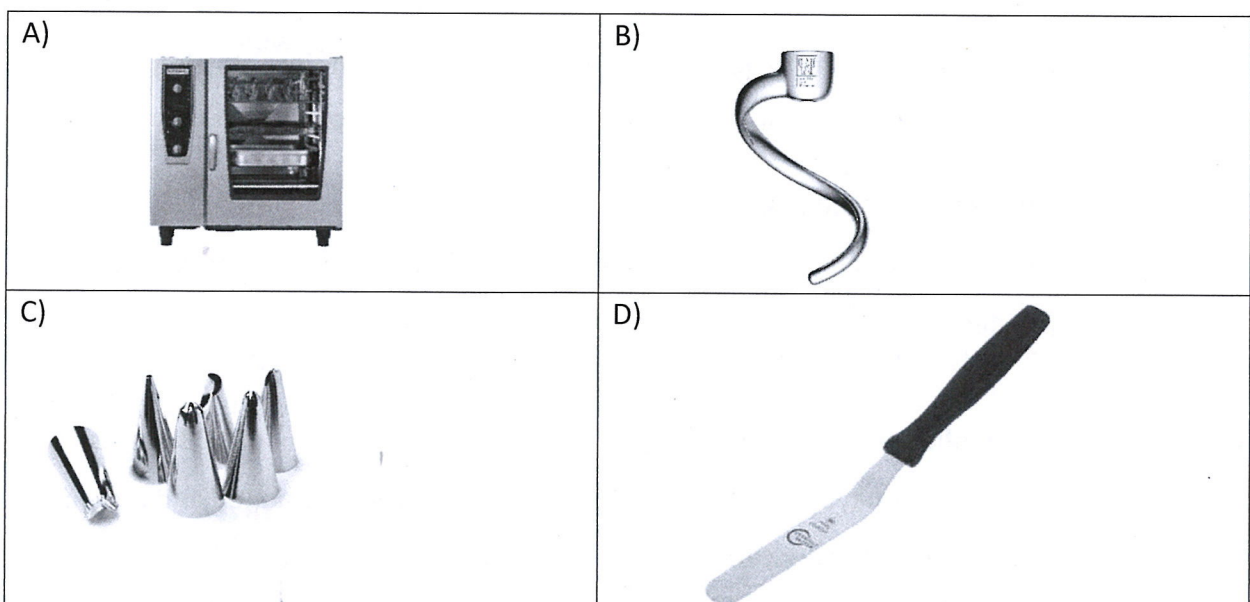
- ii. If a bread dough is rising too fast, what adjustment would you make to the ingredients and why?

OR

Q.3.A) Answer the following questions.

(2X 3 Marks= 6 Marks)

- iii. Observe the following equipment carefully. For any three, do the following:
1. Identify the equipment.
 2. State its uses.





- iv. Identify the best cooking method for each of the following and justify:
- a. Tender fish
 - b. Leafy greens
 - c. Root vegetables

Q.3.B) Answer the following questions.

(2X 3 Marks= 6 Marks)

- i. You are a baker preparing to make a batch of chocolate chip cookies for a large event. You decide to test two variations of the recipe.

- **Batch 1:** You follow the standard creaming method, where you cream the butter and sugar together until light and fluffy before adding the remaining ingredients.
- **Batch 2:** You opt for a quicker method, mixing all the ingredients together at once without creaming the butter and sugar separately.

After baking both batches, you notice that Batch 1 has a lighter, airier texture and a slightly better rise, while Batch 2 is denser and flatter.

Question:

- a) Based on the science behind the creaming method, explain the differences in texture between the two batches.
 - b) Discuss how the formation of air pockets during the creaming process affects the final product.
 - c) Additionally, how could this difference in texture impact the flavour and overall appeal of the cookies?
- ii. As a Commi, list and explain hygiene practices one must follow before starting kitchen work.

Q. 3.C) Elaborate upon the given situation:

(4 Marks)

You have to organise a high tea event. Make a list of 5 savoury snacks or petit fours or cakes along with description which can be used as high tea snack.

Q.4.A) Answer the following questions.

(2X 3 Marks= 6 Marks)

- i. While preparing a mayonnaise it suddenly split. Assess what happened and explain how you would resolve the situation?



- ii. Classify the most common pathogens found in a bakery kitchen.

OR

Q.4.A) Answer the following questions.

(2X 3 Marks= 6 Marks)

- iii. What is Gluten? How does the level of gluten development in dough affect the texture, structure, and overall quality of different bakery products?
- iv. Describe the disciplinary rules to be followed in a professional kitchen.

Q.4.B) Answer the following questions.

(2X 3 Marks= 6 Marks)

- i. Describe the term curdling as it relates to creaming method. List the reason why emulsion would curdle.
- ii. Compare classical vs. modern kitchen brigades highlighting key differences in hierarchy and workflow.

Q.4. C) To start a small bakery unit list important planning points.

(4 Marks)

Q.5.A) Answer the following questions.

(2X 3 Marks= 6 Marks)

- i. Explain the stages of chocolate making from bean to bar.
- ii. Evaluate the important role of sauces in food preparation and presentation.

OR

Q.5.A) Answer the following questions.

(2X 3 Marks= 6 Marks)

- iii. Identify the importance of correct butchery techniques in meat cookery.
- iv. Select any three main types of frozen desserts, and identify how do they differ from one another?

Q.5. B) Answer the following questions.

(2X 3 Marks= 6 Marks)

- i. Evaluate the role of global flavour profiles in modern menu planning.
- ii. What is the difference between marzipan, nougatine, and pastillage in terms of ingredients, texture, and use in baking or confectionery?

Q.5. C) Answer the following questions.

(4 Marks)

- i) Prepare a list of all food items and equipment you will need to prepare Fish and Chips.