



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. International Hospitality Management

Type: Semester End Assessment (SEA)

Date: 19/11/2025

Batch and Semester: 2025 – 2028, Semester 1

Total Marks: 60 marks

Time Duration: 02 Hours

Course Name: Introduction to Beverages

Course Code: IHT 131

Faculty: Ms. Gauri Patil

This paper contains 03 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) Answer the following questions.

(6 x 2 Marks=12)

- i) Name the Japanese rice wine.
- ii) Name two well known coffee liqueur.
- iii) Name the country of origin for the beer brands Corona and Tuborg.
- iv) What is the full form of VS and VSOP on a Cognac label?
- v) Name 2 brands of Irish whiskey
- vi) Name the grape used for making sherry.

Q.2 A) i) What could be read on a Indian wine label?

(4 Marks)

ii) Name one herb flavored liqueurs.

(1 Mark)

OR

Q.2 A) iii) Name the 5 types of tequila.

(4 Marks)

iv) What is the other name for Instant coffee?

(1 Mark)

Q.2 B) i) List down any two advantages of using pot & patent still.

(4 Marks)

ii) Name famous sparkling water from Germany.

(1 Mark)

Q.2 C) i) Define cellar. What is the ideal cellar temperature?

(2 Marks)

Q.3 A) i) Explain the main aspects that influence the selection and design of a beverage list in a food and beverage outlet.

(4 Marks)

ii) What is the importance of oxidation step in tea production?

(1 Mark)

OR

Q.3 A) iii) Explain the purpose of using barley, hops and water in beer production.

(3 Marks)

iv) Explain which machines can be used to serve soft drink by glass?

(2 Marks)



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- Q.3 B) i) Explain the major differences between Scotch whisky and Irish whiskey based on their ingredients, distillation, and characteristics. **(4 Marks)**
- ii) Explain the process of mashing. **(1 Mark)**

- Q.3 C) i) Describe the difference between lagers and ales, including one key major characteristic that sets them apart. **(2 Marks)**

- Q.4 A) i) Describe the key stages of the coffee production process. Explain the role of each stage and how it contributes to the final flavor and quality of the coffee. **(4 Marks)**
- ii) Explain 2 types of liqueurs. **(1 Mark)**

OR

- Q.4 A) iii) Explain the tea production steps from plucking till packaging **(3 Marks)**
- iv) Describe the right procedure a server should follow while serving beer. **(2 Mark)**

- Q.4 B) i) Describe the key steps involved in the production of red wine, from grape harvesting to bottling. **(4 Marks)**
- ii) Explain the process of fermentation. **(1 Mark)**

- Q.4 C) i) Explain how the method of production causes red wine to differ from rose wine. **(2 Marks)**

- Q.5 A) i) You are producing orange flavor liqueur. Which 2 flavor extraction techniques you would select and why? **(4 Marks)**
- ii) If a customer does not like strong spirits but prefers vodka, which classic vodka cocktail would you recommend? **(1 Mark)**

OR



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- Q.5 A) iii) A customer wants a tropical, refreshing rum cocktail. Name a suitable classic cocktail, list its main ingredients and explain how it meets the guest's requirement. **(4 Marks)**
- iv) If a guest asks why your bottled water is called mineral water. How you would explain it to them. (Any 2 points) **(1 Mark)**
- Q.5 B) i) A guest request a milk option for their coffee and breakfast cereals. List 4 types of milk you could offer (include dairy and plant based) and briefly explain 1 key feature of each. **(4 Marks)**
- ii) Suggest a suitable mocktail for a kid's birthday party and explain why it will be appropriate for that event. **(1 Mark)**
- Q.5 C) i) A bartender is making a Pina colada using blender. Name the method & mention one reason it is used. **(2 Marks)**