



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 25/04/2023

Batch and Semester: 2022-2025 & II

Total Marks: 25 Marks (50 Points)

Time Duration: 2 Hours

Course Name: Introduction to Wines

Course Code: CAO007

Instructor: Mr. I.S Mirza/Ms. Gauri Patil

This paper contains 07 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



All questions are compulsory

Sr. No	Answer the following questions	Points Worth	Points Obtained
Q. 1.	What is an ideal temperature for the service of Red wine?	0.5	
Q. 2.	Explain how red wine gets its colour and how / why wine rosé differs from red wine in that way.	1	
Q. 3.	Which is the famous Rose wine from Valais?	1	
Q. 4.	What is ideal cellar temperature?	1	
Q. 5.	Through pruning the vine can be trained to have various forms / shapes such as: Fuseau, Cordon Royat, Geneva double curtain, Bush... Name one more.	1	
Q. 6.	Name two diseases which affect the vines.	1	
Q. 7.	Explain the fermentation process?	1	
Q. 8.	Define " distillation"	1	



Q.9.	Champagne are made from a blending of wines. As from this point and in a chronological way, explain in detail, four main steps in the “méthode champenoise” process.	5	
Q.10.	Name famous wine from St.Emillion.	2	



Q.11.	Name the highest vineyard in Europe.	1	
Q.12.	Circle the <u>CORRECT</u> statement. a) Latium wine region comes under Germany b) White wines tend to be more acidic and less tannins than red wines. c) White wines can be made only from white grapes. d) Tannin impart bitter flavor in wine	1	
Q.13.	What could be read on a French wine label?	2	



Q.14.	Name three grape varieties used for champagne production.	0.5																									
Q.15.	What is the content in bottles and liters of a: Tick the correct box. <table><tr><td></td><td>Bottles</td><td>liters</td></tr><tr><td rowspan="3">Nabuchodonosor</td><td>☐ 20</td><td>☐ 6</td></tr><tr><td>☐ 8</td><td>☐ 12</td></tr><tr><td>☐ 6</td><td>☐ 15</td></tr><tr><td rowspan="3">Rehoboam:</td><td>☐ 1</td><td>☐ 4.5</td></tr><tr><td>☐ 2</td><td>☐ 1</td></tr><tr><td>☐ 6</td><td>☐ 1.5</td></tr><tr><td rowspan="3">Jeroboam</td><td>☐ 6</td><td>☐ 5</td></tr><tr><td>☐ 3</td><td>☐ 3</td></tr><tr><td>☐ 4</td><td>☐ 2</td></tr></table>		Bottles	liters	Nabuchodonosor	☐ 20	☐ 6	☐ 8	☐ 12	☐ 6	☐ 15	Rehoboam:	☐ 1	☐ 4.5	☐ 2	☐ 1	☐ 6	☐ 1.5	Jeroboam	☐ 6	☐ 5	☐ 3	☐ 3	☐ 4	☐ 2	3	
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	☐ 4	☐ 2																									
Q.16.	Name the famous grape variety from Côte de Nuits:_____	1																									
Q.17.	Name the lines of latitude which mark the two extreme of temperature variations, I both the southern and northern hemispheres, beyond which the climate is not suitable for vine growing.	1																									
Q. 18.	In the making of sparkling wine, what is the meaning of “blanc de blancs”?	1																									
Q.19.	What does Alsace produce mostly? ☐ red wine ☐ white wine	0.5																									
Q.20.	Which grape variety is used in production of Beaujolais?	1																									

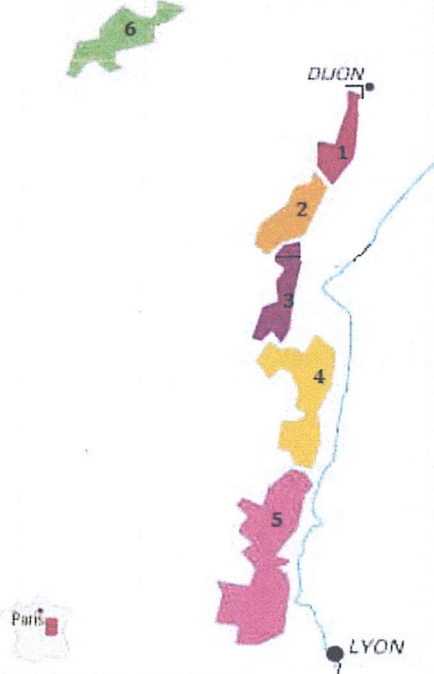


Q.21.	What is Aromatize wine?	1	
Q.22.	Name famous Red wine from graves?	1	
Q.23.	Chasselas is the main white grape variety used in Switzerland. What name is given to the wine resulting from it in? Geneva: _____ Valais: _____ Nusctel : _____	3	
Q.24.	Name the signature grape variety used for making Cremant de Alsace.	1	
Q.25.	Name the red wine produced in Valais using pinot noir and Gamay grapes.	1	
Q.26.	What is Botrytis cinerea?	1	
Q.27.	Name the famous rose wine from Côtes du Rhône.	1	
Q.28.	Name the famous fortified wine from Portugal.	0.5	
Q.29.	Explain in detail production steps of red wine.	4	



Q.30.	What is viticulture or enology?	1	
Q.31.	Name the species of vine from which we get best wines of the world.	1	



Q.32.	Name the wine producing regions of Italy. (Any 4)	1	
Q.33.	Burgundy wine producing region. Fill in the blanks.  1. _____ 2. _____ 3. _____ 4. _____ 5. _____ 6. _____	3	
Q.34.	Name 2 Champagne Brands.	1	
Q.35	Discuss about different wines produced in piedmont region.	2	
Q.36.	Name the wine quality certification system of Spain.	1	

BEST OF LUCK!!!