



B.sc in International Hospitality Management

Type: Semester End Assessment
Semester: 1
Course: Food & Beverage Service Operations
Instructor: Prof.I.S.Mirza

Date: 10-11-2021
Time allowed: 2 Hours
Course Code: IHCH106
Total Marks: 75

This paper contains 08 pages in addition to the cover page.

Name: _____ Student 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 must enter the examination hall 10 minutes prior to the scheduled time of the examination.
- 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.
- Invigilator may permit students to leave the examination hall only half an hour before the end of examination.
- Students may be permitted to take a break under exceptional circumstances only if accompanied by an invigilator.



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All questions are compulsory

Sr. No	Answer the following questions	Points Worth	Points Obtained
Q. 1	Bergamot tea is flavored with _____.	1	
Q. 2	Name the 3 famous varieties of tea.	2	
Q. 3	Which are the 2 types of coffee?	1	
Q.4	Name the different types of milk available in market.	1	
Q.5	Explain in Chronological order the first 4 steps in coffee production.	2	



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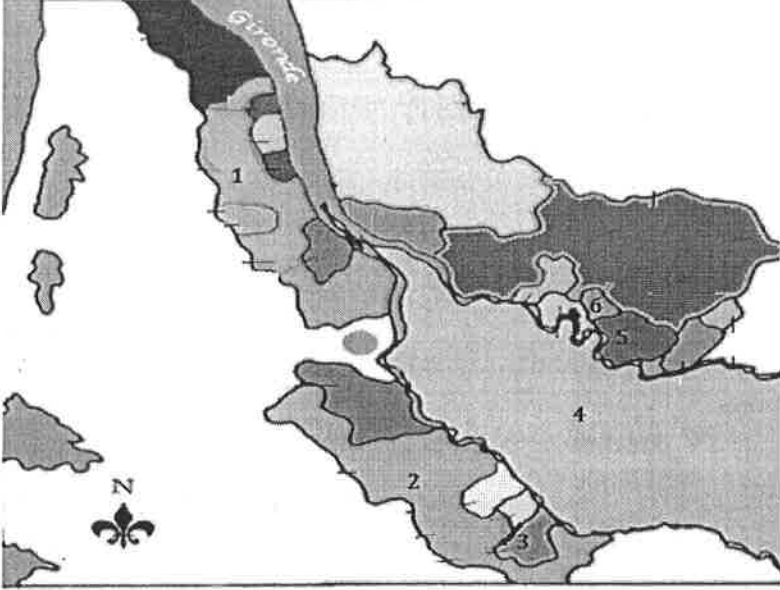
Q. 6	Name the grapes used for production of sherry.	1	
Q. 7	Name 2 diseases which affect the grape vines.	1	
Q. 8	What is vine grafting?	1	
Q. 9	In the making of sherry, what is the particular dead yeast cells that forms a clay like layer on the surface of the wine in the barrels?	1	
Q.10	What is the ideal temperature for wine cellar?	1	
Q.11	What is the instrument used to measure the sugar content of grape juice?	1	
Q.12	Name the 3 grape varieties used for Champagne production.	1	
Q.13	Name the famous only red grape variety as per law from Côte de Nuits.	1	
Q.14	Name the lines of latitude which make the two extreme of temperature variations, both the southern and northern hemispheres, beyond which the climate is not suitable for vine growing.	1	
Q.15	Name the main grape variety used for making Prosecco.	1	
Q.16	Name the most famous Rose wine from Loire.	1	



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Q.17	Name the famous wine red wine from Pomerol.	1	
Q.18	What is the ideal temperature for serving sparkling wine?	1	
Q.19	Name the Highest vineyard in Europe?	1	
Q.20	Circle the correct statement. 1. Sherry is type of aromatized wine. 2. Bordeaux red wines are also known as clarets. 3. AOC is the highest wine quality certification in Spain. 4. Maconnais wine is made using Gamay grapes.	1	
Q.21	Circle the correct statement. 1. Latium wine region comes under France. 2. White wines tend to be more acidic and less tannins than red wines. 3. White wines can be made only from white grapes. 4. Whisky can be made from only wheat.	1	
Q.22	What does Alsace produce mostly? <input type="checkbox"/> Red <input type="checkbox"/> White wine	1	
Q.23	Which grape variety is used in production of Beaujolais?	1	
Q.24	What is Fortified wine?	1	
Q.25	Name 1 famous wine from Grave.	1	
Q.26	Chasselas is the main white grapes variety used in Switzerland. What name is given to the wine resulting from it in: Geneva: _____ Valais: _____ Nustctel: _____	3	



Q.27	Name the red wine produced in Valais using Pinot Noir and Gamay grapes?	1	
Q.28	What is Botrytis Coinerea?	1	
Q.29	Name the famous fortified wine from Portugal.	1	
Q.30	Bordeaux wine producing region. Fill in the blanks.  1. _____ 2. _____ 3. _____ 4. _____ 5. _____ 6. _____	3	
Q.31	Name the famous sweet wine from Sauternes.	1	
Q.32	Name the grape variety used to for making Chianti.	1	



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Q.33	What type of wine is Lambrusco?	1	
Q.34	Name the district and region of Pouilly-Fuissé.	1	
Q.35	Explain the term VDQS.	1	
Q.36	What are blush wines?	1	
Q.37	Name the 2 Wine cellar of Champagne.	1	
Q.38	What is the content in bottles and liters of a: Tick the correct box. Nabuchodonosor Bottles liters <input type="checkbox"/> 20 <input type="checkbox"/> 6 <input type="checkbox"/> 8 <input type="checkbox"/> 12 <input type="checkbox"/> 6 <input type="checkbox"/> 15 Rehoboam: <input type="checkbox"/> 1 <input type="checkbox"/> 4.5 <input type="checkbox"/> 2 <input type="checkbox"/> 1 <input type="checkbox"/> 6 <input type="checkbox"/> 1.5 Jeroboam <input type="checkbox"/> 6 <input type="checkbox"/> 5 <input type="checkbox"/> 3 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/> 2	3	
Q.39	Define "Distillation"	2	



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Q.40	In the making of Bourbon, the mash is made of at least 51% of what cereal?	1	
Q.41	Gin is colorless alcoholic beverage which is flavored with _____.	1	
Q.42	To kill germs, Usually beer glasses are rinsed with hot water just before pouring the beer into them. True <input type="checkbox"/> False <input type="checkbox"/>	1	
Q.43	Name the yeast used in top fermented and bottom fermented beer?	2	
Q.44	Name the country which produces Tequila.	1	
Q.45	Name the 2 types of distillation method.	2	
Q.46	What is meant by the term Fermentation?	2	
Q.47	Name the different ingredients which can be used in production of Vodka.	1	
Q.48	Name all the important ingredients used in production of beer.	1	



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Q.49	Distinguish between Scotch and Irish Whiskey.	4	
Q.50	Cointreau is _____ flavored liqueur.	1	
Q.51	What is Liqueur? Write the steps involved in the process of making Liqueur.	5	
Q.52	Name the different parts of the bar? List any 10 equipment's used in the bar.	5	

BEST OF LUCK!!!