



V. M. SALGAOCAR INSTITUTE  
of  
INTERNATIONAL HOSPITALITY EDUCATION

### B.Sc. International Hospitality Management

Type: Semester End Assessment (SEA)

Date: 06/10/2023

Batch and Term: 2023-2026 and Term 1 Total Marks: 60

Time Duration: 02 Hours.

Course Name: Food and Beverage Service Operations

Course Code: IHCH106

Instructor: Ms. Gauri Patil/ Prof. Irfan S. Mirza

This paper contains 11 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	Circle the number corresponding to the most appropriate statement 1. Earl Grey tea is flavoured with oil of bergamot fruit. 2. Rum comes from Germany. 3. Shelf life of Pasteurized milk is for 1 month. 4. Tia Maria is coffee flavoured liqueur	1	
Q. 2	What is Wort?	0.5	
Q. 3	Name the famous naturally sparkling water brand from Italy.	0.5	
Q. 4	What is an ideal temperature for the service of white wine?	0.5	
Q. 5	Name the grapes used for production of cognac.	0.5	
Q. 6	Explain how mineral water receives / collects its minerals.	1	
Q. 7	Define liqueurs.	0.5	
Q. 8	All around the world people drink tea, however, each country has its own particular way. In Tibet, tea is usually drunk with _____	0.5	
Q. 9	Explain how white wine is different from rose wine?	1	



Q. 10	Name the famous red wine which is produced using 51% Pinot noir and 49% Gamay grapes from Valais.	0.5	
Q. 11	Name the main ingredients used in following coffees: 1. Filter coffee :  2. Cfae latte :	2	
Q. 12	To kill germs, usually beer glasses are rinsed with hot water just before pouring the beer into them. (True/False)	0.5	
Q. 13	Name 2 brands of Scotch whisky.	0.5	
Q. 14	Explain how Phylloxera disease effect vine plants.	1	
Q. 15	What is ideal cellar temperature.	0.5	
Q. 16	Define " Distillation"	1	
Q. 17	Name two famous international vodka brands.	0.5	



Q. 18	Name the famous French speaking wine producing regions of Switzerland.	1	
Q.19	What is the use of refractometer?	0.5	
Q.20	Explain main steps in the “méthode champenoise” process for production of champagne.	4	
Q.21	Tequila is a spirit resulting from the distillation of fermented mash of Agave plant. What is the name of the plant? _____ Which country produces it? _____	1	





Q.22	What is vine grafting?	1	
Q.23	In distillation, there are two types of still used for distillation. Name both	0.5	
Q.24	Name two orange flavored liqueurs.	0.5	
Q.25	Circle the <b><u>CORRECT</u></b> statement a) Rioja wine region comes under France b) Gamay is a white wine grape. c) Champagne can be made using white and red grapes. d) Whisky can be made from only corn.	1	
Q.26	What could be read on a French wine label?	2	



<p>Q.27</p>	<p>What is the content in bottles and liters of a: Tick the correct box.</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="width: 30%;"></th> <th style="width: 35%; text-align: center;">Bottles</th> <th style="width: 35%; text-align: center;">liters</th> </tr> </thead> <tbody> <tr> <td rowspan="3">Magnum:</td> <td style="text-align: center;"><input type="checkbox"/> 1</td> <td style="text-align: center;"><input type="checkbox"/> 0.75</td> </tr> <tr> <td style="text-align: center;"><input type="checkbox"/> 2</td> <td style="text-align: center;"><input type="checkbox"/> 1</td> </tr> <tr> <td style="text-align: center;"><input type="checkbox"/> 3</td> <td style="text-align: center;"><input type="checkbox"/> 1.5</td> </tr> <tr> <td rowspan="3">Rehoboam</td> <td style="text-align: center;"><input type="checkbox"/> 6</td> <td style="text-align: center;"><input type="checkbox"/> 5.5</td> </tr> <tr> <td style="text-align: center;"><input type="checkbox"/> 3</td> <td style="text-align: center;"><input type="checkbox"/> 4.5</td> </tr> <tr> <td style="text-align: center;"><input type="checkbox"/> 4</td> <td style="text-align: center;"><input type="checkbox"/> 3.5</td> </tr> </tbody> </table>		Bottles	liters	Magnum:	<input type="checkbox"/> 1	<input type="checkbox"/> 0.75	<input type="checkbox"/> 2	<input type="checkbox"/> 1	<input type="checkbox"/> 3	<input type="checkbox"/> 1.5	Rehoboam	<input type="checkbox"/> 6	<input type="checkbox"/> 5.5	<input type="checkbox"/> 3	<input type="checkbox"/> 4.5	<input type="checkbox"/> 4	<input type="checkbox"/> 3.5	<p>2</p>		
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<p>Q.28</p>	<p>Name the famous grape variety from Côte de Nuits</p> <p>_____</p>	<p>0.5</p>																			
<p>Q.29</p>	<p>Match the following: write only the <b>Correct Alphabet</b> (e.g. A, B, C) in the box.</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 30%;">1. Grappa</td> <td style="width: 10%; text-align: center;"><input style="width: 30px; height: 20px;" type="text"/></td> <td style="width: 60%;">A. Old monk</td> </tr> <tr> <td>2. Perry</td> <td style="text-align: center;"><input style="width: 30px; height: 20px;" type="text"/></td> <td>B. Switzerland</td> </tr> <tr> <td>3. Rum</td> <td style="text-align: center;"><input style="width: 30px; height: 20px;" type="text"/></td> <td>C. Aperitif</td> </tr> <tr> <td>4. Jameson</td> <td style="text-align: center;"><input style="width: 30px; height: 20px;" type="text"/></td> <td>D. Brandy</td> </tr> <tr> <td>5. Ricard</td> <td style="text-align: center;"><input style="width: 30px; height: 20px;" type="text"/></td> <td>E. Pear</td> </tr> <tr> <td>6. Valsar</td> <td style="text-align: center;"><input style="width: 30px; height: 20px;" type="text"/></td> <td>F. Ireland</td> </tr> </table>	1. Grappa	<input style="width: 30px; height: 20px;" type="text"/>	A. Old monk	2. Perry	<input style="width: 30px; height: 20px;" type="text"/>	B. Switzerland	3. Rum	<input style="width: 30px; height: 20px;" type="text"/>	C. Aperitif	4. Jameson	<input style="width: 30px; height: 20px;" type="text"/>	D. Brandy	5. Ricard	<input style="width: 30px; height: 20px;" type="text"/>	E. Pear	6. Valsar	<input style="width: 30px; height: 20px;" type="text"/>	F. Ireland	<p>3</p>	
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<p>Q.30</p>	<p>Explain different methods to extract flavors from the fruit, while making liqueur.</p>	<p>2</p>																			



Q.31	Name the wine which you get as a result of botrytis cinerea.	0.5	
Q.32	Circle the number corresponding to the <b>not correct</b> statements.  1. Cote de Rhone region is considered to be the world's largest quality wine producer. 2. Rum is made from sugarcane molasses. 3. Olorosso is a type of sherry. 4. champagne can be made only using méthode champenoise	1	
Q.33	Chasselas is the main white grape variety used in Switzerland. What name is given to the wine resulting from it in:  Geneva: _____ Valais: _____ Neuchâtel : _____	1.5	
Q.34	Name the famous red wine from pomerol district.	1	
Q.35	Name the famous rose wine from Loire valley.	1	
Q.36	Name the wine producing regions of Italy. (Any 3)	1.5	
Q.37	Name the famous rose wine from Côtes du Rhône.	1	
Q.38	Name two types of American whiskeys.	0.5	



Q.39	Name the 5 important ingredients used in production of beer.	1																
Q.40	<p>Fill in the blanks with appropriate information about each of the flavor, region, country etc.</p> <table border="1" data-bbox="276 701 1061 898"> <tr> <td>Fortified wine</td> <td></td> <td></td> </tr> <tr> <td></td> <td>Kahlua</td> <td></td> </tr> <tr> <td>Harvesting</td> <td>Grapes</td> <td></td> </tr> <tr> <td></td> <td>Martini</td> <td></td> </tr> <tr> <td>Triple sec</td> <td></td> <td>France</td> </tr> </table> <p>201. Mexican coffee bean and rum            202. Vermouth            203. Spain            204. Orange flavor            205. sherry            206. Mexico            207. Sep/march            208. Italy</p>	Fortified wine				Kahlua		Harvesting	Grapes			Martini		Triple sec		France	1.5	
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Q.41	Name the famous Rose wine from Neuchâtel.	1																
Q.42	Name the wine quality certification system from Italy.	1																

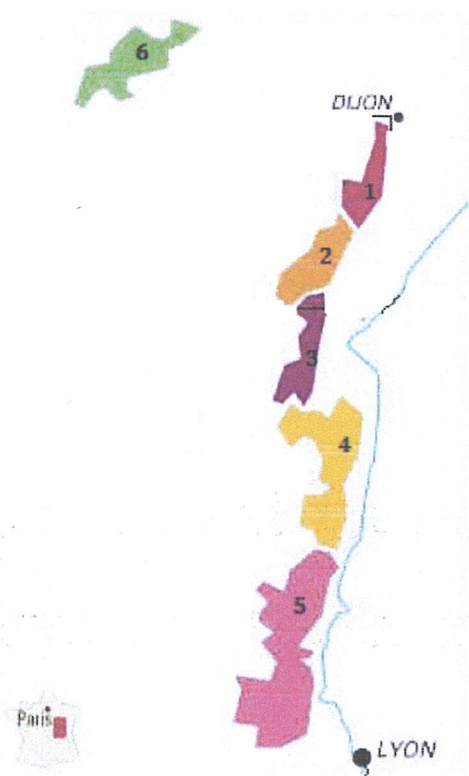




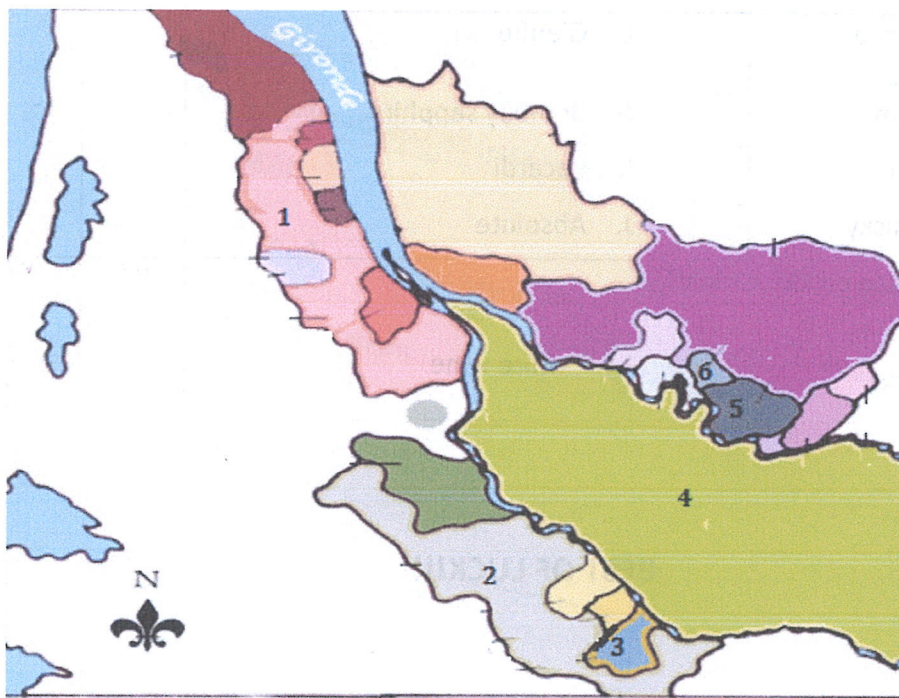
Q.43	Explain the major steps beer production.	4	

nt.



Q.44	Differentiate between scotch and Irish whisky. Any 4 points	2	
Q.45	Burgundy wine producing region. Fill in the blanks.  1. _____ 2. _____ 3. _____ 4. _____ 5. _____ 6. _____	3	



Q.46	Bordeaux wine producing region. Fill in the blanks.  <p>1. _____ 2. _____ 3. _____ 4. _____ 5. _____ 6. _____</p>	3	
Q.47	Name the famous red wine from graves?	0.5	
Q.48	Name the famous dry white wine from Latium Italy?	1	

tor



Q.49	Match the following: write only the <b>correct letter</b> in the box.  1. Vodka 2. Rum 3. Gin 4. whisky  <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	2	
Q.50	What does Alsace produce mostly?  <input type="checkbox"/> red wine <input type="checkbox"/> white wine	0.5	

**BEST OF LUCK!!!**