



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 12/04/2024

Batch and Semester: 2023-2026 & 2

Total Marks: 25

Time Duration: 2 Hours

Course Name: Introduction course in Beverages

Course Code: CAO002

Instructor: Ms. Gauri P. / Ms. Thulasi Raju

This paper contains 01 page 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. Choose the correct answer.

(1*1= 05 Marks)

- 1) Valser is a naturally sparkling water from _____.
a) France b) Italy c) Switzerland d) England
- 2) Martini is a _____.
a) Vermouth b) Bitters c) Aniseeds d) Vodka
- 3) _____ is a bright, clear, light bodied beer that is sparkling and effervescent.
a) Pilsner b) Lager c) Porter d) Bitter
- 4) _____ is the smallest particle of tea leaf.
a) Orange pekoe b) Fanning c) Dust d) Pekoe
- 5) Brandy is a distilled spirit made from fermented _____.
a) Fruit mash b) Rye c) Barley d) Corn

Q.2. Describe the characteristics with examples for each of the following.

(2*2=04 Marks)

- 1) Vodka and Tequila.
- 2) Bitters and Aniseeds.

Q.3. Distinguish between the following.

(2*3=06 Marks)

- 1) UHT milk and certified milk.
- 2) Bottom fermented and top fermented beer.

Q.4. Answer the following questions.

(2*5=10 Marks)

- 1) Explain in detail dry process and wet process of coffee production.
- 2) Explain the production process of whiskey.