



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 26/04/2023

Batch and Semester: 2022-2025 & II

Total Marks: 25 Marks

Time Duration: 2 Hours

Course Name: Introduction Course in Beverages

Course Code: CAO002

Instructor: Ms. Gauri Patil/ Ms. Cleona Pereira

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. Which country did sake originate from?
a) Thailand b) China c) Vietnam d) Japan
2. Perrier is sparkling water from _____.
a) England b) Switzerland c) France d) Germany
3. _____ is a top fermentation brew.
a) Lager b) Pilsner c) Ale d) Porter
4. _____ is a drink usually alcoholic, taken before meals for the purpose of stimulating the appetite.
a) Aperitif b) Brandy c) Liqueurs d) Rum
5. _____ is full of aroma and colour
a) Leaf tea b) Broken tea c) Fanning d) Dust

Q.2. Name the following.

(1*1= 05 Marks)

1. A sweetened and flavoured alcoholic beverage that is had as a digestive.
2. Name the ingredient that is used to make vodka.
3. Name the coffee liqueur from Jamaica.
4. Name the stainless steel or plastic spout that is inserted into the most often used liquor bottles in a bar.
5. Name the two regions in France that make the finest AOC brandies.

Q.3. True or False

(1*1=05 Marks)

1. Pasteurized and UHT milk are never homogenized.
2. Robusta contains twice more caffeine than Arabica.
3. Gin gets its flavour from juniper berries.
4. Heavy bodied rums are darker and sweeter.
5. A cocktail is a non-alcoholic beverage.

Q.4. Answer each of the following questions

(2*5= 10 Marks)

1. Differentiate between Pot still and Patent still.
2. Explain the whiskey making process.