



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 20/11/2024

Batch and Semester: 2024-27, Semester 1

Total Marks: 60 marks

Time Duration: 2 Hours

Course Name: Introduction to Beverages

Course Code: CUL-131

Instructor: Ms. Gauri Patil

This paper contains 03 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.



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Q.1) Answer the following questions

(6 x 2 =12 Marks)

- i) Define malting.
- ii) Explain how mineral water receives / collects its minerals.
- iii) Define liqueurs.
- iv) Explain how white wine is different from rose wine?
- v) Name 2 brands of Scotch whisky
- vi) Define Distillation.

Q.2 A) i) What could be read on a French wine label?

(4 Marks)

ii) Name two orange flavored liqueurs.

(1 Mark)

OR

Q.2 A) iii) Name the 5 important ingredients used in production of beer.

(4 Marks)

iv) What is the other name for soluble coffee?

(1 Mark)

Q.2 B) i) Highlight the major differences between Scotch and Irish whiskey

(4 Marks)

ii) Name famous sparkling water from Germany

(1 Mark)

Q.2 C) i) Name two types of types of milk.

(2 Marks)

Q.3 A) i) Explain the differences between espresso and cappuccino in terms of ingredients and preparation methods.

(4 Marks)

ii) What is one important step in the preparation of green tea that differs from black tea?

(1 Mark)

OR



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- Q.3 A) iii) Explain the two primary methods of processing coffee beans after harvesting. **(3 Marks)**
iv) What is pasteurization, and why is it important for milk? **(2 Marks)**

- Q.3 B) i) Describe the main steps involved in the production of tea from plucking to drying **(4 Marks)**
ii) What is sake primarily made from? **(1 Mark)**

- Q.3 C) i) Describe the difference between lagers and ales, including one key major characteristic that sets them apart. **(2 Marks)**

- Q.4 A) i) Describe the key stages of the beer brewing process, from malting to fermentation. Explain the role of each stage and how it contributes to the final flavor and quality of the beer. **(4 Marks)**
ii) Which country is the brand Heineken originally from? **(1 Mark)**

OR

- Q.4 A) iii) Explain what an aperitif is and Compare and contrast two specific types of aperitifs **(3 Marks)**
iv) Describe the proper technique for pouring a beer into a glass. What are the benefits of pouring at the right angle and speed? **(2 Marks)**

- Q.4 B) i) Describe the key steps involved in the production of red wine, from grape harvesting to bottling. **(4 Marks)**
ii) In which region of Spain is sherry produced? **(1 Mark)**



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Q.4 C) i) What are the primary grapes used in the production of cognac, and what does VS stands for on cognac label. **(2 Marks)**

Q.5 A) i) A spirits producer aims to increase production efficiency while maintaining a high alcohol content. Which type of still (continuous still or pot still) would be more suitable for this goal? Explain the reasons for your choice and how it would affect the distillation process. **(4 Marks)**

ii) Name a classic cocktail that uses gin as a primary ingredient. **(1 Mark)**

OR

Q.5 A) iii) You are tasked with creating a signature cocktail using a specific spirit (e.g., rum, vodka, gin). Describe the ingredients, preparation steps, and presentation of the cocktail. Explain how the choice of spirit influences the overall flavor and appeal of the drink. **(4 Marks)**

iv) Name one well-known fruit liqueur. **(1 Mark)**

Q.5 B) i) Compare and contrast five types of tequila in terms of aging process. **(4 Marks)**

ii) What is a popular cocktail that includes rum as a main ingredient? **(1 Mark)**

Q.5 C) i) Explain the difference between shaking and stirring when making cocktails. In what situations would you choose one method over the other? **(2 Marks)**