



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B. Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 11/04/2025

Batch and Semester: 2024-2027 & II

Total Marks: 60 marks

Time Duration: 2 Hours

Course Name: Introduction to Wines

Course Code: CUL-132

Instructor: Ms. Gauri Patil /Prof.I.SMirza

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 Marks=12)

- i) Define Distillation.
- ii) Define Viticulture.
- iii) Define Grafting.
- iv) Define Wine cellar
- v) Name 3 grape varieties used for making champagne.
- vi) Define fortified wine.

Q.2 A) i) Describe the French quality classifications of wines.

4 Marks

- ii) "What makes Beaujolais Nouveau unique, and how does its production process distinguish it from other wines?"

1 Mark

OR

Q.2 A) iii) Describe the various components of a grape and explain how each part plays a role in the wine making process.

4 Marks

- iv) What is the purpose of using refractometer.

1 Mark

Q.2 B) i) Explain Red wine production steps.

4 Marks

- ii) Name famous dessert wine from Setubal, Portugal?

1 Marks

Q.2 C) i) identify two diseases that can affect vines and explain how they impact the grapevine. 2 Marks

Q.3A) i) Evaluate the significance of Italy's wine-producing regions

4 Marks

- ii) Name two commercial sellers of champagne.

1 Mark

OR



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- Q.3 A) iii) Name 6 major wine producing regions in France. **3 Marks**
- iv) In a fine dining setting, explain the process of decanting wine and how it can enhance the flavor of a bottle. Why might decanting be particularly beneficial for older wines? **2 Marks**
- Q.3 B) i) In the context of French wine regions, outline and name the prominent districts of the Rhône Valley. **4 Marks**
- ii) Which is the ideal month for harvesting of grapes? **1 Mark**
- Q.3 C) i) Explain the distinction between Dole and Goron wines, highlighting one main characteristic that differentiates them. **2 Marks**
- Q.4 A) i) Identify the famous white, red, and rosé wines of the Loire Valley in France and explain their significance in the region's wine production. **4 Marks**
- ii) Name the grape variety used for making of Beaujolais? **1 Marks**
- OR**
- Q.4 A) iii) When planning a wine list, identify three key factors to consider and explain how each factor contributes to creating a balanced and appealing selection. **3 Marks**
- iv) In what way does Botrytis cinerea impact the quality of grapes used in winemaking? Mention one renowned French wine that is positively affected by this fungal infection. **2 Marks**
- Q.4 B) i) A winemaker in a region outside of Champagne decides to produce a sparkling wine using the Méthode Champenoise. Explain the steps involved in applying this traditional method to create the wine. **4 Marks**
- ii) Name the famous fortified wine from Portugal. **1 Marks**
- Q.4 C) i) Name two famous white wines produced in the Loire Valley. **2 Marks**



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Q.5 A) i) Using Spain's diverse climate and geography, explain in detail the key wine-producing regions of the country

4 Marks

ii) Employ your knowledge of wines to name the famous rose wine from Valais, Switzerland.

1 Mark

OR

Q.5 A) iii) A sommelier at a high-end restaurant notices that a particular bottle of red wine, when poured, has an unusual aroma of wet cardboard and a musty smell. Based on your understanding of wine disorders, identify the possible cause of this problem and suggest how the sommelier could address the issue to maintain the quality of the wine served.

4 Marks

iv) Employ your knowledge of wines to name 2 premiers crus from Haut- Medoc regions.

1 Mark

Q.5 B) i) Chasselas is the main white grape variety used in Switzerland. Based on its origin in different regions, name the wine produced from Chasselas in the following areas:

- Geneva: _____
- Neuchâtel: _____
- Valais: _____

3 Marks

ii) Using country's diverse wine culture and variety in grapes explain in detail the key wine-producing regions of burgundy region, France.

2 Marks

Q.5 C) i) Apply your knowledge of two champagne bottle sizes along with their respective capacities in liters.

2 Marks