



V. M. SALGAOCAR INSTITUTE  
of  
INTERNATIONAL HOSPITALITY EDUCATION

**B.Sc. Culinary Arts**

Type: Semester End Assessment

Date: 08/04/2025

Batch and Semester: 2022-2025 and 6

Total Marks: 25

Time Duration: 2 Hours

Course Name: Food & Wine Pairing

Course Code: CAO012

Faculty: Ms. Manisha Tarcar

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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**Answer the following questions**

**Q.1. Fill in the blanks**

**(8\*1= 8 Marks)**

- a) Alcoholic fermentation is a process in which the -----converts the ----- into ----- which creates more compounds.
- b) Flavors in wine can come from the----- itself, others come during the -----process and ageing methods used.
- c) Common White wines aromas can be -----, -----, -----.
- d) Common red wine aromas can be -----, -----, -----.
- e) It is important to know about wine faults which helps to identify -----wine and to sense the ----- of a wine.
- f) Wine and food pairing is about finding -----and -----between the different constituents that make them.
- g) Wine and food pairing is a ----- and ----- experience.
- h) Spicy foods increase the -----and warmth of -----in wine.

**Q.2. Is food more complex than wine, or is it the other way around? Explain your reasoning. (02 Marks)**

**Q.3. List three guidelines that can enhance the experience of food and wine pairing. (03 Marks)**

**Q.4. Define the concepts of matching and contrasting flavors in food and wine pairing. (02 Marks)**

**Q.5. Some foods are challenging to pair with wines. Identify these foods and explain why they are considered difficult to pair. (02 Marks)**

**Q.6. What type of wine would you pair with vegetable pasta in a buttery, cheesy white sauce in a food and wine pairing? (02Marks)**

**Q.7. Wine can be evaluated based on six components. What are these components, and how do they contribute to the overall characteristics of the wine? (06 Marks)**

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