

Subject Code:- BHMT 302

Roll No. _____

Odd SEMESTER EXAMINATION, 2022-23

BHMCT- 3rd Sem. Year- 2nd

Subject Name- Food & Beverage Service Operations I

Time- 3 hrs.

Max. Marks- 100

Note- Attempt all question. All Questions carry equal marks. In case of any ambiguity or missing data, the same may be assumed and state the assumption made in the answer.

Ques. 1 Answer any four Questions of the following.

4x5=20

- a) What is the difference between Sparkling wine and Champagne?
- b) Explain various scales used for measuring alcoholic strength of drinks.
- c) What is cider?
- d) Write the important points observed while serving the beer.
- e) Prepare a list of any 5 red & 5 white grapes.
- f) Explain the term vitis vinifera.

Ques. 2 Answer any four Questions of the following.

4x5=20

- a) What is blush wine?
- b) Name the wine quality laws of France and also explain them.
- c) Name any five French red wines.
- d) What is vermouth? How did it get its name?
- e) What do you mean by 'bitter'?
- f) Name any five international beers.

Ques. 3 Answer any Two Questions of the following.

2x10=20

- a) What is fermentation? What are necessary for fermentation? Explain the role of Yeast.
- b) What is wine? How do you classify wines? Explain.
- c) How do you classify alcoholic beverage? Explain with examples.

Ques. 4 Answer any Two Questions of the following.

2x10=20

- a) What is beer? What are the ingredients necessary for making beer? Explain in detail.
- b) Explain the constituents of grapes and their contribution to wine making.
- c) What is sparkling wine? What are the various methods of making sparkling wine? Explain method Champenoise.

Ques. 5 Answer any Two Questions of the following.

2x10=20

- a) Name the important wine producing regions of France. Explain the wines from Bordeaux region of France.
- b) Explain pot still and patent still method of distillation.
- c) Explain the factor influencing the character of wine.