

Roll No.

Total No. of Pages : 02

Total No. of Questions : 18

BHMCT (Sem.-3)
FOOD & BEVERAGE SERVICE-III
Subject Code : BH-205
M.Code : 14533

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying 2½ (Two and Half) marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

SECTION-A

Write short notes on :

1. Aromatised wines
2. 2 wine brands from South Africa
3. 2 white grapes
4. Vine
5. Cellar
6. Sherry
7. Chaptalisation
8. Viticulture
9. Doux
10. Malolactic fermentation

SECTION-B

11. Draw wine classification chart and explain briefly.
12. Write a note on storage of wines.
13. Briefly define wine faults/diseases.
14. Explain the emergence of wines from USA.
15. Draw 5 glasses used for service of wines. Write name and capacity.

SECTION-C

16. Write a detailed note on wine producing regions from France.
17. Give step by step production process of red wines.
18. Make a 5 course continental menu. Suggest suitable wine accompaniment for each course.



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SECTION-A

Write short notes on :

- Q1. Distillation
- Q2. Vinification
- Q3. Fortified Wine
- Q4. Dosage
- Q5. A.O.C
- Q6. Corking
- Q7. Vermouth
- Q8. Racking
- Q9. Alsace
- Q10. Bodega

SECTION-B

- Q11. Explain Classification of French wines.
- Q12. Write the procedure of decanting a wine.
- Q13. Give at least five guidelines for pairing wine and food.
- Q14. Explain different types of Vermouth.
- Q15. Write five brand names of New Zealand red wines.

SECTION-C

- Q16. Define Wine. Classify wines with examples.
- Q17. Explain the Methode Champenoise and name three main producers or houses of champagne.
- Q18. Differentiate between Pot & Patent distillation.



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Date of Examination : 15-06-2024

Time : 3 Hrs.

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INSTRUCTIONS TO CANDIDATES :

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2. SECTION-B contains FIVE questions carrying $2\frac{1}{2}$ (Two and Half) marks each and students have to attempt any FOUR questions.
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SECTION-A

1. Write short notes on :

- a) Chardonnay
- b) Blanc de Blanc
- c) Vintage Wine
- d) Racking
- e) Champagne
- f) Corky wines
- g) Bodega
- h) Wine faults
- i) Viticulture
- j) Degorgement

SECTION-B

2. Discuss manufacturing process of white wine with the help of a flowchart.
3. What points are to keep in mind for pairing food and wine?
4. How should wines be stored properly?
5. Explain in brief Solera System.
6. Write a short note on wines regions of France.

SECTION-C

7. Explain "Methode Champenoise" in detail.
8. Explain the principle wine regions of Spain.
9. Plan a 5 course continental menu. Suggest suitable wine accompaniment for each course.

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SECTION-A

I. Define the following :

- a. Flor
- b. Maceration
- c. Blanc De Blanc
- d. Ullage
- e. Agrafe
- f. Fermentation
- g. Terrior
- h. Liqueur d'expedition
- i. Criadera
- j. Chaptalization

SECTION-B

2. Write an essay on food and wine harmony.
3. Define fortified wine. Explain the process of making Sherry.
4. Write a note on New World Wines from India.
5. List down the steps involved in service of Sparkling Wine.
6. Name and explain the faults in making wine.

SECTION-C

7. Give step by step process of manufacturing red wine. Enlist two brand of Red Wine.
8. Write a detailed note on wine producing region of France.
9. Draw the classification chart of wines. Briefly explain with two examples.

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