

Roll No.

Total No. of Pages : 02

Total No. of Questions : 18

BHMCT (Sem.-3)
FOOD & BEVERAGE SERVICE OPERATIONS-II
Subject Code : BHMCT-403-18
M.Code : 77792

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTION TO CANDIDATES :

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

SECTION-A

Answer briefly :

- 1) What is Capitalization?
- 2) Explain the different faults in beer.
- 3) What is Terror?
- 4) Explain about Trappist Beer.
- 5) What is Angels Share?
- 6) What do you understand by the term Proof?
- 7) What do you understand by Decanting?
- 8) Write a short note on German Wine Prädikat.
- 9) Explain in brief about Charmat method.
- 10) What is Lager Beer?

SECTION-B

- 11) a) Classify alcoholic beverages with the help of a chart. Give examples.
b) With a neat Chart. Classify Alcoholic Beverages into different categories. Cite examples for each category.
- 12) What are the various faults that can be found during the production of Wines?
- 13) Give the differences between the top and bottom fermented Beer.
- 14) Describe the Manufacturing Process of Red Wine.
- 15) Write a short note on Table Cheese and its importance in Food and Beverage Service.

SECTION-C

- 16) In brief, explain the various wine laws which govern the production process of Italian wines. Give the names of any three RED and White Italian wines.
- 17) Explain what do you understand by the term viticulture and why is it important? In brief, write a note on the various pests that may affect the viticulture process.
- 18) With the help of a flow chart, explain the production process of beer making. Name four international brands of beer.



NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.

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BHMCT (Sem.-3,4)
FOOD & BEVERAGE SERVICE OPERATIONS-II

Subject Code : BHMCT-403-18

M.Code : 77792

Date of Examination : 13-05-2024

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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SECTION-A

1. Write briefly:

- a) Fermentation.
- b) Agraffe
- c) Hops
- d) Noblerot
- e) Types of Cheese
- f) Acetification
- g) Vermouth
- h) Sediments
- i) AOC
- j) Viticulture

SECTION-B

2. Write short notes on storage of wines
3. Give the wine laws of Italy
4. What are the different types of beer?
5. Make a 5 course continental menu with suitable wine accompaniments
6. Explain the Fermentation process

SECTION-C

7. With the help of a neat chart, Classify alcoholic beverages and give suitable examples
8. Explain "Methode Champenoise" in detail.
9. Define Cheese, its production process, storage and service style

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BHMCT (Sem.-3,4)
FOOD & BEVERAGE SERVICE OPERATIONS-II

Subject Code : BHMCT-403-18

M.Code : 77792

Date of Examination : 07-01-2025

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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SECTION-A

1. Explain Briefly :

- a) G.I. Proof
- b) Corks
- c) Vinification
- d) Cuvee
- e) Fermented beverages
- f) Decanting
- g) Differentiate between Varietal and Generic wines
- h) Charmat Method
- i) Components of Cheese
- j) Differentiate between Blanc de blanc and Blanc de Noir

SECTION-B

2. List five International Cheese with their usage.
3. Classify Alcoholic beverages with examples.
4. Briefly explain the factors affecting the final quality of wine.
5. Name the founder, regions and grape varieties of Champagne.
6. Plan a three course continental menu and suggest wine with each course.

SECTION-C

7. Define Fortified wine. Discuss in detail the process of making Port wine.
8. a) Give five differences between Ale Beer and Lager Beer.
b) Discuss hops. Why is it used in beer production?
9. What is Proof? Draw the history of the term. State and explain the different systems of measuring proof.

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BHMCT (Sem.-3,4)

FOOD & BEVERAGE SERVICE OPERATIONS-II

Subject Code : BHMCT-403-18

M.Code : 77792

Date of Examination : 20-05-2025

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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3. SECTION-C contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION - A

1. Explain briefly :

- a) Sula Wines
- b) Pot Still
- c) Lager
- d) Weeping
- e) Types of Cheese.
- f) Dosage
- g) Hops
- h) Vermouth
- i) QBA
- j) Vinification

SECTION - B

2. What is Solera System?
3. Give the wine laws of France.
4. Explain the Distillation process.
5. What are different types of beer?
6. Write a note on storage and service of cheese.

SECTION - C

7. Define Beer. Describe the steps involved in manufacturing of Beer.
8. Explain "Méthode Champenoise" in detail.
9. Give the various rules for pairing food and wine.

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