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HMCT-302

(Following Paper ID and Roll No. to be filled in your Answer Book)

PAPER ID : 174320

Roll No.

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BHMCT
(SEM - III) THEORY EXAMINATION, 2014-15
FOOD AND BEVERAGE SERVICE-III

Time : 2 Hours]

[Total Marks : 50

SECTION A

(Attempt all the questions.)

1. Define any five of the following: 2x5=10
- a) Sulphuring
 - b) Vinde goute
 - c) Frost
 - d) second pressing
 - e) sparkling wine
 - f) Lager Beer

SECTION B

2. Attempt any three questions. 5×3=15
- a) What are the basic types of beer? Explain.
 - b) What are the factors which affect the quality of wine? Explain.
 - c) Classify alcoholic beverages with at least two examples of each.
 - d) Explain solera system of ageing and blending.
 - e) Explain various parts of grape with their uses.

SECTION C

(Attempt all questions.)

3. What are the various methods of making sparkling wine? Explain any one of them. 5
- Or
- Explain wine maker's calendar.
4. Explain manufacturing process of beer. 5
- Or
- Describe the stepwise service procedure of white wine.
5. Compile a three course continental menu and also suggest the suitable wine for each course? 5
- Or
- Write down five red grape and five white grapes varieties.

6. Write in detail about wine laws of Germany. 5

Or

Briefly introduce the wine region of France with two examples of wines of each region.

7. Define wine and classify it on the basis of color, sugar and characteristics. 5

Or

Describe the stepwise process of service of red wine.

—x—