

Printed Pages : 2



HMCT-302/NBHM-302

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

**PAPER ID : 174320**

Roll No.

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**B.H.M.C.T.**(SEM. III) (ODD SEM.) 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) Ales
  - b) Tannin
  - c) Vintage
  - d) Must
  - e) Vine
  - f) Chaptalization

**SECTION - B**

2. Attempt any three questions. **5x3=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. Write short notes on any two of the followings: 5

- I. Degorgement
- II. Draught beer
- III. Phyloxera Vastatrix.