

**Roll No.**

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BSc. Catering and Culinary Arts (2015 & Onwards) (Sem.-6)**

## WINE TASTING AND BEVERAGE PAIRING

**Subject Code : BSCCA-603**

**M.Code : 75040**

**Time : 3 Hrs.**

**Max. Marks : 60**

### INSTRUCTIONS 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

**Q1. Define the term :**

- Contrast pairing
- Crispness
- White meat
- Dry fruits
- Creamy
- Earthy
- Torrier
- Angel share
- Aging
- Malolactic

## **SECTION-B**

- Q2 Define the different characteristics of wine.
- Q3 Explain the role of hops in a beer.
- Q4 What do you understand by food and beverage pairing?
- Q5 Explain the senses involved while tasting.
- Q6 Explain the role of alcohol while food pairing.

## **SECTION-C**

- Q7 Describe food and wine harmony in detail.
- Q8 What is malting? Write down the significance of hops.
- Q9 Briefly explain the factors to be considered while matching beverage with cured meat, fruits and cheese.

**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.**