

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(In Catering and Culinary Arts) (2015 & Onwards) (Sem.-2)

BEVERAGE FERMENTED

Subject Code : BSCCA-204

Paper ID : [74052]

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 Write briefly :

- a. 4 white grapes
- b. Fermentation chemical reaction
- c. 4 brands of Italian wines
- d. Sake
- e. 4 regions of Germany
- f. Phylloxera
- g. Harvesting
- h. Fortified wines
- i. Corky wines
- j. 4 Indian Beers

SECTION-B

- Q2 Write a note on New World Wines.
- Q3 Briefly explain Beer faults.
- Q4 How will Chablis be served?
- Q5 Explain the different parts of a grape plant with diagram.
- Q6 What is Perry and how is it produced?

SECTION-C

- Q7 Describe the Method of Champegnoise.
- Q8 Describe the production process of Red wine.
- Q9 What are different types of beer? How is beer served?