Total No. of Questions: 09

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

# BEVERAGE FERMENTED

Subject Code: BSCCA-204 M.Code: 74052

Time: 3 Hrs. Max. Marks: 60

#### **INSTRUCTIONS TO CANDIDATES:**

- 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**

# 1. Write briefly:

- a) Beer
- b) Vinification
- c) Beer faults
- d) Hops
- e) Cider
- f) Lager Beer
- g) Fining
- h) Wort
- i) Fermentation
- i) Wine

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## **SECTION-B**

- 2. List the factors responsible for chemical reaction while fermenting beverages.
- 3. Explain the manufacturing process of Red wine.
- 4. Write a short note on Perry.
- 5. Describe the service of white wine.
- 6. Describe the production and types in preparing Sake.

## **SECTION-C**

- 7. Describe step by step procedure in preparing wine.
- 8. Explain types and service of beer.
- 9. Write an essay on New World Wines.

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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