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Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(HMCT) (2013 to 2017 Batch) (Sem.-3)

FOOD & BEVERAGE SERVICE-III

Subject Code : BSHM-302

Paper ID : [C1115]

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTION 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 Answer briefly :

- a) What do you understand by Sake?
- b) What is Perry? Give example.
- c) Give 4 names of red grapes.
- d) How should a wine label be read?
- e) Enlist 4 brands of international beer with their country.
- f) Briefly tell about wine disease.
- g) Give 4 brand names of wines from USA.
- h) Enlist 4 wine producing region of France.
- i) Write a note on Italian wines.
- j) Write a note on different soils for wine production.

SECTION-B

- Q2 Define production process of sparkling wines.
- Q3 Make a 5 course continental menu with wine accompaniments.
- Q4 Explain Aromatised wines with examples.
- Q5 Discuss the wine laws of Germany.
- Q6 Explain the service procedure of white wine.

SECTION-C

- Q7 Make a wine classification chart. Explain with example.
- Q8 Describe the production process of Beer. Give examples.
- Q9 Draw and briefly describe 10 equipments associated with wine or wine service.