

Roll No.

Total No. of Pages : 02

Total No. of Questions : 18

BHMCT (Sem.-3)
FOOD & BEVERAGE SERVICE-III
Subject Code : BH-205
M.Code : 14533

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **ONE** mark each.
2. **SECTION-B** contains **FIVE** questions carrying **2½** (Two and Half) marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **FIVE** marks each and students have to attempt any **TWO** questions.

SECTION-A

Write short notes on :

1. Aromatised wines
2. 2 wine brands from South Africa
3. 2 white grapes
4. Vine
5. Cellar
6. Sherry
7. Chaptalisation
8. Viticulture
9. Doux
10. Malolactic fermentation

SECTION-B

11. Draw wine classification chart and explain briefly.
12. Write a note on storage of wines.
13. Briefly define wine faults/diseases.
14. Explain the emergence of wines from USA.
15. Draw 5 glasses used for service of wines. Write name and capacity.

SECTION-C

16. Write a detailed note on wine producing regions from France.
17. Give step by step production process of red wines.
18. Make a 5 course continental menu. Suggest suitable wine accompaniment for each course.

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.