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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

M.Code : 12090

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) Define Capitalization.
- b) Write two names of red grapes.
- c) What are different types of wines?
- d) Define Malolatic Fermentation.
- e) What are different constituents of grapes?
- f) Name two yeast used for making beer.
- g) Write two names of wine glass.
- h) Write two names of two Italian wine regions.
- i) Write names of two French wines.
- j) Write names of two German Wines.

SECTION-B

- Q2 Write difference between Ale and stout.
- Q3 Write short note on Wine disease.
- Q4 What are Aromatized Wines?
- Q5 How will you serve bottled and draught beer?
- Q6 Mention all the ingredients used for beer production.

SECTION-C

- Q7 Explain the process involved in the making of White Wine.
- Q8 Explain different wine laws of Germany.
- Q9 Explain the process involved in making of Beer Cider.

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.