Roll No.					Total No. of Pages: 0	2
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Total No. of Questions: 09

B.Sc. (HMCT) (Sem.-3)
FOOD AND BEVERAGE SERVICES-III

Subject Code: BSHM-302 Paper ID: [C1115]

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. Answer briefly:

- a. Define Cremant.
- b. What is degorgement?
- c. What is sherry?
- d. Define sake.
- e. Define perry.
- f. What do you understand by solera system?
- g. What is vermouth?
- h. What is dry wine?
- i. What is fortified wine?
- j. What do you mean by corked?

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SECTION-B

- 2. Explain the constituents of grapes and their contribution to wine making?
- 3. What is terroir? How does it influence the quality of wine?
- 4. Explain wines of South Africa.
- 5. Name some of the famous brands of wines along with their region of origin.
- 6. Draw the neat diagram of different wine glasses and equipment used in service of wine and also mention the capacity of glasses in ounces.

SECTION-C

- 7. Name the wine producing regions of France and also describe wine laws along with famous wine of each region.
- 8. What is sparkling wine? What are the various methods of making sparkling wine? Explain Methode champenoise.
- 9. Compile a wine list for a fine dining Restaurant located in premium area. Compare it with food menu too.

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