

**Roll No.**

**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**

**Date of Examination : 14-12-22**

**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

**1. Answer briefly :**

- a) Definition of wines.
- b) Write parts of grapes.
- c) Write names of two white grapes.
- d) Write two vines diseases.
- e) Definitions of fortified wines.
- f) What are Hops.
- g) Write names of two international brands of beer.
- h) What is sake.
- i) Write two names of French wines regions.
- j) Write two German Wines.

### **SECTION-B**

2. Classify different types of wines.
3. List different types of soil suitable for wine production.
4. Write short note on services of wines.
5. What are sparkling wines?
6. What are the basic differences between red and white wine?

### **SECTION-C**

7. Explain the process involved in the making of red wine.
8. Explain different wine laws of France.
9. Explain the process involved in making of Beer.

**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.**