

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-3)
FOOD & BEVERAGE SERVICE-III

Subject Code : BH-205

M.Code : 14533

Date of Examination : 16-12-22

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

1. **Write short notes on :**
 - a) What do you mean by Brut?
 - b) Write any two examples of fortified wines?
 - c) What do you mean by vintage wine?
 - d) What do you mean by term Blanc de Blancs?
 - e) What is Punt?
 - f) What is Racking?
 - g) What do you mean by still wines?
 - h) What is Ullage?
 - i) What is Zinfandel?
 - j) What do you understand by term Blanc de Noirs?

SECTION-B

2. Discuss manufacturing process of white wine with the help of a flowchart.
3. Write a brief note on wines and wines regions of France.
4. Write a short note on wines of South Africa.
5. Write short notes on the following:
 - a) Marsala
 - b) Merlot
 - c) Port.
6. Write a brief note on Methode Champenoise?

SECTION-C

7. What is Wine? Classify wines with the help of relevant examples.
8. Write a detailed note on food and wine harmony.
9. Differentiate between the following :
 - a) Table and Fortified wines
 - b) Sparkling and Aromatized wines?

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.