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Total No. of Pages: 02

Total No. of Questions: 09

BHMCT Sem. – (3)

FOOD & BEVERAGE SERVICE OPERATIONS-II

Subject Code: BHMCT-403-18

M Code: 77792

Date of Examination: 15-12-2022

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS 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. Write short notes on:
 - a) Types of cheese
 - b) Punt
 - c) Aromatic wines
 - d) 04 varieties of red grapes
 - e) 04 brands of Italian wines
 - f) Claret
 - g) Dosage
 - h) French wine laws
 - i) 04 champagne brands
 - j) Agraffe

SECTION-B

2. Write a note on the new world wines.
3. Explain the fermentation process.
4. Make a 5 course continental menu with suitable wine accompaniments.
5. Explain the ideal storage condition for wines.
6. Write a note on storage and service of cheese.

SECTION-C

7. Define the production process of beer. How is it stored?
8. Explain the process of manufacturing white wine in detail.
9. Describe both the distillation process with diagram.

NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.