

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Voc (HCM) (Sem.-3)

INTRODUCTION TO BEVERAGES

Subject Code : BVHCM-301-19

M.Code : 78529

Date of Examination : 12-12-22

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 briefly :

- a) Liqueur d' expedition
- b) Proof
- c) Squashes
- d) Still wine
- e) Name 2 white grape varieties
- f) Ale
- g) New world wines
- h) Aromatized wines
- i) Top fermented beer
- j) Name of yeast used for wine.

SECTION-B

2. Explain various scales used for measuring alcoholic strength of drinks.
3. Name the important wine-producing regions of Italy.
4. Explain pot still method of distillation.
5. Explain the process Methode champenoise.
6. Differentiate between stimulating and nourishing beverages.

SECTION-C

7. What do you understand by beer? What are the ingredients and its role in the production of beer?
8. Explain the manufacturing process of red wine.
9. Design the 5 course French menu including the wine with each course.

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.