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Total No. of Pages : 02

Total No. of Questions : 09

BSc. Catering and Culinary Arts (2015 &amp; Onwards) (Sem.-6)

**WINE TASTING AND BEVERAGE PAIRING**

Subject Code : BSCCA-603

M.Code : 75040

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****Q1. Define the term :**

- a) Contrast pairing
- b) Crispness
- c) White meat
- d) Dry fruits
- e) Creamy
- f) Earthy
- g) Torrier
- h) Angel share
- i) Aging
- j) Malolactic

### SECTION-B

- Q2 Define the different characteristics of wine.
- Q3 Explain the role of hops in a beer.
- Q4 What do you understand by food and beverage pairing?
- Q5 Explain the senses involved while tasting.
- Q6 Explain the role of alcohol while food pairing.

### SECTION-C

- Q7 Describe food and wine harmony in detail.
- Q8 What is malting? Write down the significance of hops.
- Q9 Briefly explain the factors to be considered while matching beverage with cured meat, fruits and cheese.

**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.**