

Roll No. Total No. of Pages: 02

Total No. of Questions: 09

B.Sc.(Catering and Culinary Arts) (2015 & Onwards) (Sem.-2)

BEVERAGE FERMENTED

Subject Code: BSCCA-204 M.Code: 74052

Time: 3 Hrs. Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- 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

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1. Write briefly:

- a) Fermentation
- b) Must
- c) Sparkling wine
- d) Lager Beer
- e) Vinification
- f) White Grapes
- g) Still Wine
- h) Sake
- i) Wine storage
- j) Perry



SECTION-B

- 2. Write a short note on fortified wines.
- 3. What is viticulture?
- 4. Give names of five international brands of beer with their country.
- 5. Explain Solera system in sherry with the help of diagram.
- 6. What is dosage and remuage in champagne production?

SECTION-C

- 7. Discuss the methods of making sparkling wine.
- 8. Explain the manufacturing process of beer.
- 9. Discuss the production of red wine.

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.

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