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Total No. of Questions : 09

BHMCT (Sem.-3)
FOOD & BEVERAGE SERVICE-III
Subject Code : BH-205
M.Code : 14533

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) Bodegas
- b) 2 wine brands for New Zealand
- c) 2 black grapes
- d) Wine
- e) Champagne
- f) Wine Faults
- g) Vinification
- h) Fortification
- i) Lees
- j) Tannin

SECTION-B

2. How should wines be stored properly?
3. What points are to keep in mind for pairing food and wine?
4. Write a note on wines from Spain.
5. Draw 5 glasses used for service of wines. Write their name and capacity.
6. Enlist the stepwise procedure for service of red wines.

SECTION-C

7. Draw the wine classification chart. Briefly explain each style with 2 examples.
8. Make a 5 course continental menu. Suggest suitable wine accompaniment for each course.
9. Describe the wine growing regions of Italy.

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.