

Total No. of Pages : 02

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) Define Viticulture.
 - b) What is Sparking wine?
 - c) Define Corky wines.
 - d) Write a white wine from Italy.
 - e) What are Estufas?
 - f) Give example of a USA wine.
 - g) What is Racking?
 - h) What is Flor?
 - i) Write any two principle wine regions of Italy?
 - j) 2 wine brands for New Zealand

SECTION-B

2. Explain the manufacturing process of Port.
3. What are Still wines? Explain.
4. Differentiate between Sparkling and Aromatized wines.
5. List the basic rules of Food and Wine Harmony.
6. Differentiate between Noble Rot and Phylloxera.

SECTION-C

7. Write an essay on Wines of India.
8. Describe the Do's and Don'ts in storage of wines.
9. Explain the principle wine regions of Spain.

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.