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Total No. of Questions : 09

BSc. In catering and culinary arts (2015 & Onwards) (Sem.-6)

WINE TASTING AND BEVERAGE PAIRING

Subject Code : BS CCA-603

Paper ID : [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) Role of Hops in beer
- b) Starches
- c) Cured meat
- d) Body in wine
- e) Flavour
- f) Seafood
- g) Tannin
- h) Dry wine
- i) Fortified wine
- j) Lager beer

SECTION-B

- Q2. What do you understand by Food and wine combination?
- Q3. List down the various characteristics of Beer.
- Q4. Write down the brewing process.
- Q5. Differentiate between red meat and cured meat.
- Q6. Write the traditional rule of pairing wine with the food.

SECTION-C

- Q7. Explain the major 5 points need to be considered in Beverage and Food pairing.
- Q8. Explain in detail the different aspects of Wine Tasting.
- Q9. Neatly draw the wine list for a fine dining restaurant serves wine with food.