

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-3)
FOOD & BEVERAGE SERVICE-III
Subject Code : BH-205
Paper ID : [C0321]

Time : 3 Hrs.

Max. Marks : 30

INSTRUCTION TO CANDIDATES :

1. SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **ONE** mark each.
2. SECTION-B contains **FIVE** questions carrying **2¹/₂** (Two and Half) marks each and students has 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

Q1. Write short notes on :

- a) Fermentation
- b) Viticulture
- c) Aromatized wine
- d) Degorgement
- e) Vin de Pays
- f) Blending
- g) Vermouth
- h) Cellar
- i) Chablis
- j) Madeira

SECTION-B

- Q2. Explain different styles of port.
- Q3. Give at least five guidelines for paring wine and food.
- Q4. List wine production regions of France.
- Q5. Write a short note on storage of wines.
- Q6. Write five brand names of Indian red wines.

SECTION-C

- Q7. Explain Pot still distillation with neat diagram.
- Q8. Explain the Methode Champenoise and name three main producers or houses of champagne.
- Q9. Neatly draw the classification chart of alcoholic beverage.