



Roll No:

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

BHMCT
(SEM III) THEORY EXAMINATION 2023-24
FOOD AND BEVERAGE SERVICE-III

TIME: 3 HRS**M.MARKS: 70**

Note: 1. Attempt all Sections. If require any missing data; then choose suitably.

SECTION A1. **Attempt all questions in brief.****2 x 7 = 14**

a.	Define Must.
b.	What do you mean by Top Fermented Beer?
c.	Elaborate the term QMP.
d.	Define Tavel.
e.	What is Champagne?
f.	What is fermentation?
g.	What is the use of Isinglass?

SECTION B2. **Attempt any three of the following:****7 x 3 = 21**

a.	Differentiate between top fermented beer and bottom fermented beer.
b.	What is Solera system? Explain in detail with the help of a neat diagramme.
c.	Explain various parts of grape with their uses.
d.	Give 5 grape varieties of red & white grapes.
e.	Explain wine laws of Italy.

SECTION C3. **Attempt any one part of the following:****7 x 1 = 7**

a.	Explain manufacturing process of white wine.
b.	What are the various factors which effect on the production of wine?

4. **Attempt any one part of the following:****7 x 1 = 7**

a.	Explain wine laws of France.
b.	How grapes used for manufacturing of champagne are different from other grapes? What is "Méthode Champenoise"?

5. **Attempt any one part of the following:****7 x 1 = 7**

a.	Classify wine on the basis of color, sugar, Vintage year and characteristics.
b.	Explain manufacturing process of beer.

6. **Attempt any one part of the following:****7 x 1 = 7**

a.	Explain various wine faults in detail.
b.	Briefly explain the various ingredients used in Beer Making.

7. **Attempt any one part of the following:****7 x 1 = 7**

a.	Discuss the major wine producing regions of France with two brand examples from each region.
b.	What is vermouth? How is vermouth produced?