

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

Q.23 Differentiate between pot still and patent still distillation.

Q.24 Prepare a 5 course French menu accompanying dishes with the French wines.

Q.25 Explain the process of making table wine.

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223932

Roll No.

3rd Sem / Hotel Management & Catering Technology

Subject : Food & Beverage Service - III

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

Q.1 What is the main ingredient of RUM

- a) Sugarcane juice b) Sugar cane syrup
- c) Molasses d) Barley

Q.2 Gin is made by distilling white grain spirit and _____.

- a) Juniper berries b) Blue berries
- c) Sloe berries d) Black berries

Q.3 Which of the following is a distilled beverage

- a) Beer b) Wine
- c) Tequila d) Cider

- Q.4 A standard bar does not have the following part
- Under bar
 - Back bar
 - Front bar
 - Middle bar
- Q.5 Which of the following wine region is not in France
- Bordeaux
 - Burgundy
 - Champagne
 - Piedmont
- Q.6 Champagne is a sparkling wine it can be produced in the region
- Italy
 - Champagne
 - France
 - All of the above

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 _____ is a classical fining agent (Ising glass /Egg).
- Q.8 _____ is obtained from fermented pear juice (Cider /Perry).
- Q.9 State true or false 'Chaptalization is a process of addition of sugar in wine'.
- Q.10 Expand AOC.
- Q.11 State true or false 'Lees are wine sediments.'
- Q.12 Expand XO

(2)

223932

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 What is the importance of soil for growing vine explain with examples.
- Q.14 List down eight heavy equipment used in bar.
- Q.15 Classify wines.
- Q.16 Explain the structure of grape with diagram.
- Q.17 How will you serve red wine to the guest? Enumerate.
- Q.18 Should you serve Red wine with Chicken? Give reasons for your answer.
- Q.19 What do you understand by the term "oenology"?
- Q.20 Give two white and two black grapes of France.
- Q.21 What is Finning? Give examples.
- Q.22 What are the factors kept in mind while storing wines.

(3)

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