



**NP – 420**

**V Semester B.H.M. Examination, February/March 2024**

**(NEP) (Freshers)**

**HOTEL MANAGEMENT**

**Food and Wine Art**

Time : 2½ Hours

Max. Marks : 60

**Instructions :** 1) Read instructions **carefully**.  
2) Draw formats **wherever** necessary.  
3) Number the answers **correctly**.

**SECTION – A**

Answer **any five** of the following sub-questions. **Each** carries **two** marks. **(5×2=10)**

1. a) What are the three level of culinary skills ?  
b) Name any four wine faults.  
c) Differences between “Marginal Cost” and “Differential Cost”.  
d) Importance of garnish in food plating.  
e) Mention any four food plating techniques.  
f) What is Menu Engineering ?  
g) What is the serving temperature of redwine and sparkling wine ?

**SECTION – B**

Answer **any four** questions. **Each** carries **five** marks. **(4×5=20)**

2. Explain types of commodities with suitable examples.
3. Illustrate food and wine pairing skills.
4. Write short note on the following :
  - a) Wine storing method
  - b) Wine serving trends.
5. Differentiate between North Indian and South Indian cuisine.
6. Explicate brief notes on rules in wine presentation.

**P.T.O.**



SECTION – C

Answer **any three** questions. **Each** carries **ten** marks.

(3×10=30)

7. Explain in detail about wine manufacturer of India.
8. Elaborate various wine menu design with suitable examples.
9. Illustrate visual effect and analysis of wine.
10. Elucidate menu engineering process for a successful menu preparation.
11. Write short notes on the following :
  - a) History of Indian Cuisine.
  - b) Hierarchy of culinary department.