

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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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

- a) Under bar
- b) Back bar
- c) Front bar
- d) Middle bar

Q.5 Which of the following wine region is not in France

- a) Bordeaux
- b) Burgundy
- c) Champagne
- d) Piedmont

Q.6 Champagne is a sparkling wine it can be produced in the region

- a) Italy
- b) Champagne
- c) France
- d) 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

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.