



V Semester B.H.M. Examination, January/February 2025
(NEP) (Freshers/Repeaters)
HOTEL MANAGEMENT
Food and Wine Art

Time : 2½ Hours

Max. Marks : 60

- Instructions :**
- 1) Read instruction **carefully**.
 - 2) Draw the formats wherever necessary.
 - 3) Number the answer **correctly**.

SECTION – A

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

1. a) Sherry wine originates from which country ?
b) Define food wine pairing.
c) Name any two red grape varieties.
d) Name any four wine faults.
e) Define “Food styling”.
f) Importance of garnish in food plating.
g) What do you mean by the term “less is more” ?

SECTION – B

Answer any four questions. Each carries five marks.

(4×5=20)

2. Write short note on the following :
 - a) Wine storing method
 - b) Wine serving trends.
3. Briefly explain the evolution of culinary as an art.
4. Elaborate on the major food and wine trends.
5. Elucidate on different food culture of India.
6. Design a standard 5 course continental food and wine menu.



SECTION – C

Answer any three questions. Each carries ten marks.

(3×10=30)

7. Elaborate on the various techniques of storing wines.
 8. Explain the role of preservatives in proprietary foods.
 9. Illustrate the wine manufacture of India.
 10. Evaluate the techniques and rules of wine presentation.
 11. Elaborate various wine menu design with suitable example.
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