



NP - 422

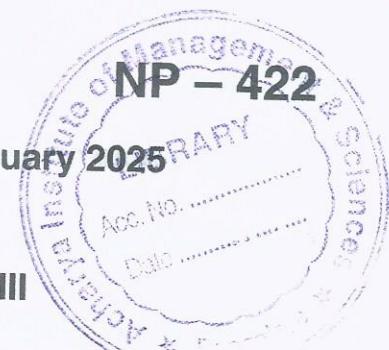
III Semester B.H.M. Examination, January/February 2025

(NEP) (F+R)

HOTEL MANAGEMENT**HMC13 : Food and Beverage Service – III**

Time : 2½ Hours

Max. Marks : 60



- Instructions :**
- 1) Draw diagrams wherever necessary.
 - 2) Number the answers correctly.

SECTION – A1. Answer **any five** questions. **Each** carries **two** marks. $(5 \times 2 = 10)$

- a) Define wine.
- b) Expand the term D.O.C. and I.N.A.O.
- c) What are the components of a grape ?
- d) Define “Noble Rot”.
- e) What do you mean by Blanc de blancs ?
- f) Name any four black (red) grapes used in wine making.
- g) Define distillation.

SECTION – BAnswer **any four** questions. **Each** carries **five** marks. $(4 \times 5 = 20)$

2. Explain the production process of sherry.
3. Discuss the styles of champagne.



4. Write a note on the new wine laws of France.
5. Briefly explain the process of wine decanting.
6. What are the points to be remembered while storing wines ?

SECTION – C

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

(3×10=30)

7. Explain the golden rules of food and wine pairing.
 8. Define alcoholic beverages and explain its classification.
 9. Draw a neat diagram and explain pot still method.
 10. Explain the vinification process in detail.
 11. Briefly explain in detail “méthode champenoise”.
-