



Name :

Roll No. :

Invigilator's Signature :

**CS/BHMCT (NEW)/SEM-3/HM-302/2011-12
2011**

FOOD & BEVERAGE SERVICE OPERATION-I

Time Allotted : 3 Hours

Full Marks : 70

The figures in the margin indicate full marks.

*Candidates are required to give their answers in their own words
as far as practicable.*

**GROUP – A
(Objective Type Questions)**

1. Answer any *ten* of the following : 10 × 1 = 10

A) Fill in the blanks :

- i) Room service is provided to guests.
- ii) alcohol is the principle alcohol to be found in all alcoholic beverages.
- iii) The method of wine making is called
- iv) Tuscany is a wine region of
- v) Pomerol is the wine district of



- vi) The maturing and blending of Sherry is done in system.
- vii) Port is a wine.
- viii) Method of wine making is
- ix) Principle grape variety used to make Sherry is

B) State *True* or *False* :

- x) Chardonnay is a white grape. (*True* / *False*)
- xi) Hops gives a characteristic bitter flavour and aroma to beer. (*True* / *False*)
- xii) Champagne or Sparkling wine complements with most food. (*True* / *False*)

GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following. $3 \times 5 = 15$

2. Define Room service. Describe the sequence of service in room service department.
3. Define wine. Classify wine in brief by nature.
4. Describe in brief the ingredients used to make beer.
5. Explain step-by-step how still wine is manufactured.
6. Write short notes on Cider.



GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following. $3 \times 15 = 45$

7. Define Champagne. How is Champagne manufactured ?
8. Write about service of different types of wine.
9. Discuss French wine, giving emphasis on the regions, wine laws and the types of wine produced.
10. Define Sherry. How is Sherry manufactured ? Explain.
11. Define Beer. Describe the manufacturing process of beer. Give at least four brand names each of Domestic and International Beer.

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