



Name :
Roll No. :
Invigilator's Signature :

CS/BHMCT(N)/SEM-3/HM-302/2012-13

2012

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) The term 'Verbessurung' for German wines means
 - ii) *Humulus lupulus* is the botanical name for
 - iii) Chianti is the famous wine of
 - iv) Estufa method is used for making
 - v) The best wine that accompanies Green Turtle soup is
 - vi) Sake is a fermented beverage made from



B) State true or false :

- vii) Composition of grape pulp consists of 5%-6% acid in the form of Tartaric, Malic, Tannic & Citric.
- viii) Hops are used as a flavouring & stabilizing agent in Beer.
- ix) Rainwater is a famous brand name of Madeira wine.

C) Choose the correct alternatives :

- x) French term for room service waiter is
 - a) Chef de Salle b) Chef de Vin
 - c) Chef Tournant d) Chef d'etage.
- xi) Cider is fermented from juice made from
 - a) sugarcane b) apple
 - c) rice d) pear.
- xii) Cinzano, Martini are the examples of
 - a) aromatized wine b) sparkling wine
 - c) fortified wine d) table wine.

GROUP – B

(Short Answer Type Questions)

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

2. "One cannot find a vintage sherry." Explain.
3. Explain Estufa system.
4. Write on quality control system of French wine.
5. Give at least five differences between Port wine & Sherry wine.



6. Both beer and champagne contains carbon dioxide gas, but they are not the same. Give reasons.
7. Distinguish between the beers made with yeast *Saccharomyces carlsbergensis* & *Saccharomyces cerivisae*.

GROUP – C

(Long Answer Type Questions)

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

8. Outline the manufacturing process of still wines explaining each step in brief.
9. Name the major wine producing regions of France. Name the sub-regions of Burgundy and its famous wines. $10 + 5$
10. Classify wine as per colour and nature. Discuss the factors effecting the qualities of grapes. $5 + 5 + 5$
11. Write short notes on any *three* of the following : 3×5
 - a) Mead
 - b) AOC
 - c) DOC and DOCG wines
 - d) RSOT
 - e) Bodegas.
12. Outline the process of manufacturing beer, explaining each step in brief.

=====