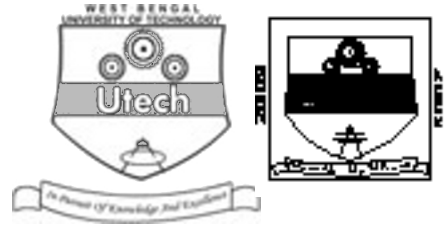


FOOD & BEVERAGE SERVICE (SEMESTER - 4)

CS / BHM / SEM-4 / HM-404 / 09



1.
Signature of Invigilator

2.
Signature of the Officer-in-Charge

Reg. No.

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Roll No. of the Candidate

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CS / BHM / SEM-4 / HM-404 / 09
ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE - 2009
FOOD & BEVERAGE SERVICE (SEMESTER - 4)

Time : 3 Hours]

[Full Marks : 70

INSTRUCTIONS TO THE CANDIDATES :

1. This Booklet is a Question-cum-Answer Booklet. The Booklet consists of **32 pages**. The questions of this concerned subject commence from Page No. 3.
2. a) In **Group – A**, Questions are of Objective type. You have to write the answer in the box provided **against each question**.
b) For **Groups – B & C** you have to answer the questions in the space provided marked 'Answer Sheet'. Questions of **Group – B** are Short answer type. Questions of **Group – C** are Long answer type. Write on both sides of the paper.
3. **Fill in your Roll No. in the box** provided as in your Admit Card before answering the questions.
4. Read the instructions given inside carefully before answering.
5. You should not forget to write the corresponding question numbers while answering.
6. Do not write your name or put any special mark in the booklet that may disclose your identity, which will render you liable to disqualification. Any candidate found copying will be subject to Disciplinary Action under the relevant rules.
7. **Use of Mobile Phone and Programmable Calculator is totally prohibited in the examination hall.**
8. You should return the booklet to the invigilator at the end of the examination and should not take any page of this booklet with you outside the examination hall, **which will lead to disqualification**.
9. Rough work, if necessary is to be done in this booklet only and cross it through.

No additional sheets are to be used and no loose paper will be provided

FOR OFFICE USE / EVALUATION ONLY

Marks Obtained

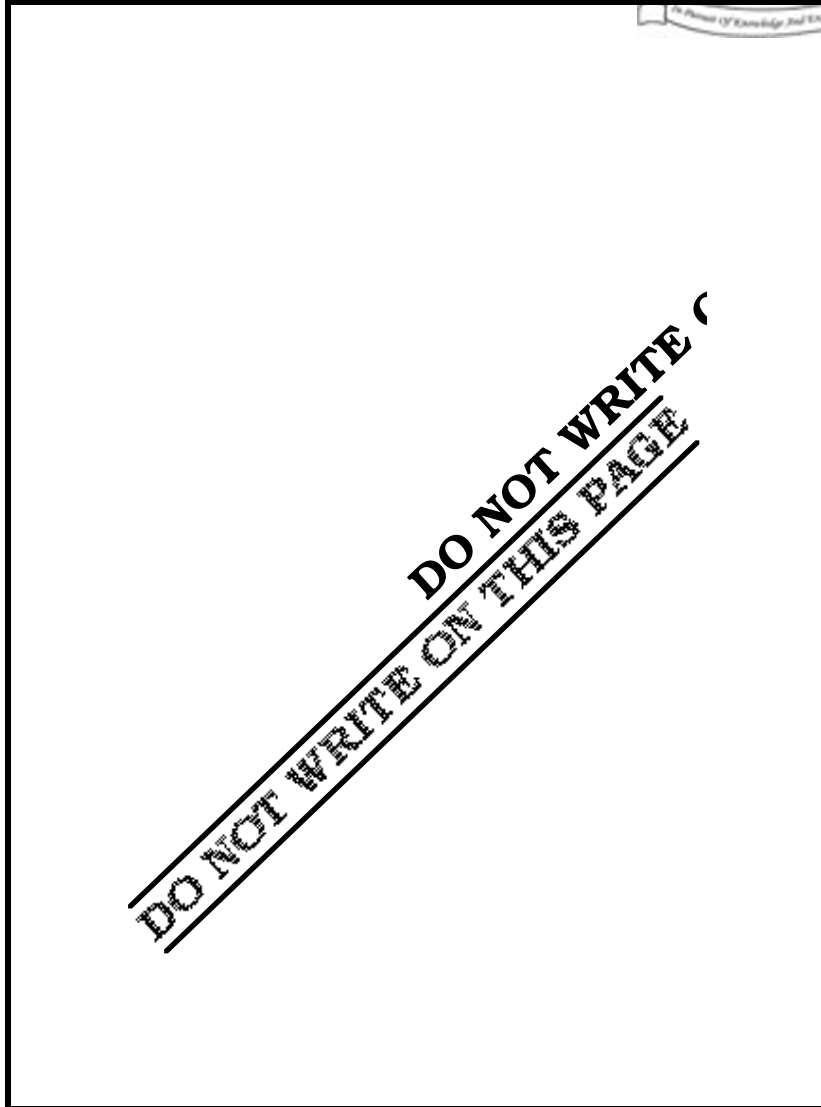
	Group – A					Group – B					Group – C					Total Marks	Examiner's Signature
Question Number																	
Marks Obtained																	

.....
Head-Examiner/Co-Ordinator/Scrutineer

4612 (12/06)



In Pursuit Of Knowledge And Excellence





ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE – 2009

FOOD & BEVERAGE SERVICE

SEMESTER - 4



Time : 3 Hours]

[Full Marks : 70

GROUP – A

(Objective Type Questions)

1. Write *True (T)* or *False (F)* for the following statements in the box provided :

10 × 1 = 10

- i) Phylloxera is a yeast.
- ii) Chaptalization is the addition of alcohol before fermentation.
- iii) Bentonite is a finning agent.
- iv) VDQS is the highest designation of French wines.
- v) Champagne can be produced in Italy.
- vi) Sherry is a fortified wine.
- vii) Medeira has smoky after taste.
- viii) Alsace is a wine producing region in Spain.
- ix) Chablis is a red wine.
- x) DOCG is the highest designation of Italian wines.



4

GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following questions.



3 × 5 = 15

2. What does AOC Guarantees ? Give two example of AOC wines.
3. What do you understand by top fermenting and bottom fermenting beer ?
4. Explain solera system and give two brands of sherry.
5. State the difference between Scotch and Irish Whiskey.

GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following questions.

3 × 15 = 45

6. What is wine ? Write down the steps of making wine. As per nature, how the wines are classified ?
7. As per French law, how the quality of wine is controlled ? Write a short note on Burgundy region and its sub-regions.
8. What is Champagne ? Demonstrate the steps of making Champagne. How will you prepare pink Champagne ?
9. What is Balloon press method ? Demonstrate the steps of making Sherry along with classification of Sherry.
10. Demonstrate the classification of Port wine. How the German wine is classified as per German law and its quality control system ?

END