



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHM (OLD)/SEM-4/HM-404/2010**

**2010**

**FOOD & BEVERAGE SERVICE**

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. Write True ( T ) or False ( F ) for the following statements :

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.

CS/BHM (OLD)/SEM-4/HM-404/2010



- 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.

**GROUP – B**

**( Short Answer Type Questions )**

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

- 2. What does AOC Guarantees ? Give two examples 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.  $3 \times 15 = 45$

- 6. What is wine ? Write down the steps of making wine. As per nature, how are the wines classified ?
- 7. As per French law, how is the quality of wine 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 is the German wine classified as per German law and its quality control system ?

