



Name : .....  
Roll No. : .....  
Invigilator's Signature : .....

**CS / BHM (OLD) / SEM-4 / HM-404 / 2011**

**2011**

**FOOD AND 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**

**( Multiple Choice Type Questions )**

1. Choose the correct alternatives for the following :  $10 \times 1 = 10$

i) The extraction of colour from the grape skins during the fermentation process for red wine production is called

- a) Fining
- b) Cuvaision
- c) Racking
- d) Maceration.

ii) The other name of Vinho Verde is

- a) Pink wine
- b) Yellow wine
- c) Green wine
- d) Dark wine.





ix) Which of the following has a thin film of flor development on the surface ?

- a) Amoroso
  - b) Palo Cortado
  - c) Cream Sherry
  - d) Manzanilla.
- x) German Sparkling wine are known as
- a) Petillant
  - b) Sekt
  - c) Auslese
  - d) Eiswien.

**GROUP - B**

**( Short Answer Type Questions )**

Write short notes on any *three* of the following : 3 × 5 = 15

- 2. Patent Still
- 3. Bordeaux wines
- 4. Dosage
- 5. Rose wine
- 6. Secondary Fermentation
- 7. Aperitif
- 8. VDQS.

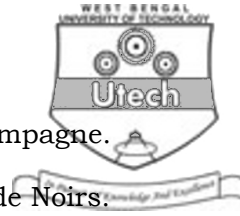
**GROUP - C**

**( Long Answer Type Questions )**

Answer any *three* of the following. 3 × 15 = 45

- 9. a) Name the major wine producing regions of France.
- b) Name the sub-regions of Burgundy and its famous wines. 8 + 7

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10. a) Name the different bottle sizes of Champagne.  
b) Explain Blanc de Blancs and Blancs de Noirs.  
c) Name the grapes used for producing Champagne.

7 + 6 + 2

11. Explain the production of the following in flowchart only :

3 × 5

- a) Rose wine  
b) Champagne  
c) Sherry.

12. Classify the following :

3 × 5

- a) Sherry  
b) Madeira  
c) Port.

13. a) Name the wine producing regions of Germany.

b) Differentiate between QmP and QbA.

9 + 6

14. What are Visual, Olfactive and Gustative examination in wine tasting ?

15. a) Name the different glassware used for serving wines.

b) Name 5 black and white grape varieties.

c) Define terroir.

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