	<u>Uflech</u>
Name :	
Roll No. :	In the property of the State of
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 )

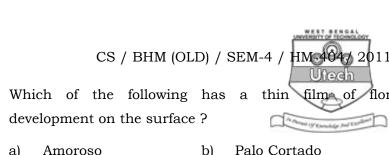
- 1. Choose the correct alternatives for the following :  $10 \times 1 = 10$ 
  - i) The extraction of colour from the grape skins during the fermentation process for red wine production is called
    - a) Fining

- b) Cuvaison
- c) Racking
- d) Maceration.
- ii) The other name of Vinho Verde is
  - a) Pink wine
- b) Yellow wine
- c) Green wine
- d) Dark wine.

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iii)	The term used to describe loss of wine or spirits from a				
	cask or bottle due to evaporation or leakage				
	a)	Weepers	b)	Ullage	
	c)	Wine loss	d)	Oxidation.	
iv)	Hot houses or heated cellars where Madeiras are baked when young				
	a)	Estufas	b)	Esters	
	c)	Elixir	d)	Emballage.	
v)	The highest quality of Germany wines is				
	a)	QmP	b)	Tefelwein	
	c)	QbA	d)	Landwein.	
vi)	Dou	ıx refers to			
	a)	Sweet	b)	Dry	
	c)	Semi dry	d)	Semi sweet.	
vii)	Ser	cial is a type of			
	a)	Port wines	b)	Madeira wines	
	c)	American wines	d)	Generic wines.	
viii)	Pate	ent still is also known a	s		
	a)	Coffey still	b)	Pot Still	
	c)	Feints	d)	Rectifier.	
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- a) Amoroso
- b) Palo Cortado
- Cream Sherry c)
- d) Manzanilla.
- German Sparkling wine are known as x)
  - a) Petillant
- b) Sekt
- Auslese c)
- d) Eiswien.

#### **GROUP - B**

#### (Short Answer Type Questions)

Write short notes on any *three* of the following:

 $3 \times 5 = 15$ 

2. Patent Still

ix)

- 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.

 $3 \times 15 = 45$ 

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

## CS / BHM (OLD) / SEM-4 / HM-404/ 2011 10. a) Name the different bottle sizes of Champagne Explain Blanc de Blancs and Blancs de Noirs. b) Name the grapes used for producing Champagne. c) 7 + 6 + 211. Explain the production of the following in flowchart only: $3 \times 5$ a) Rose wine Champagne b) Sherry. c) 12. Classify the following: $3 \times 5$ a) Sherry Madeira b) Port. c) 13. a) Name the wine producing regions of Germany. Differentiate between QmP and QbA. 9 + 6b) 14. What are Visual, Olfactive and Gustative examination in wine tasting? 15. a) Name the different glassware used for serving wines.

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b)

c)

Define terroir.

Name 5 black and white grape varieties.