

**B.H.M.C.T. Sem-III (2010 Course) /B. Sc. (Hospitality & Hotel  
Administration) Sem – III (2010 Course) : SUMMER - 2019**

**SUBJECT: FOOD & BEVERAGE OPERATIONS-I**

Day: Monday  
Date: 22/04/2019

Time: 02.00 PM To 04.00 PM

Max. Marks: 40

**S-2019-2461**

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**N.B:**

- 1) Answers to all questions are **COMPULSORY**.
  - 2) Figures to the right indicate full **MARKS**.
  - 3) Draw neat and labeled diagram **WHEREVER** necessary.
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**Q.1** Explain **any eight** of the following: **(08)**

- |                    |                     |
|--------------------|---------------------|
| a) Bloom           | g) AOC              |
| b) Lees            | h) Mash tank        |
| c) Fining          | i) Decanting        |
| d) Chapitalization | j) Pasteurized Beer |
| e) Pernod          | k) Vermouth         |
| f) CCC             | l) Londress         |

**Q.2** Answer **any two** of the following: **(08)**

- a) Explain any four wine making regions of Germany giving wine examples.
- b) Describe the condition required for proper wine storage and give the correct temperatures for serving various types of wines.
- c) Explain manufacture of beer in six steps.

**Q.3** Answer **any two** of the following **(08)**

- a) What is decanting? Give reasons for decanting wine.
- b) List eight guidelines followed for food wine harmony.
- c) Explain the different types of tobacco.

**Q.4** Answer **any two** of the following : **(08)**

- a) Explain in detail the four methods of adding sparkle to the wine.
- b) Explain in detail the following types of beer:  
1) Lager 2) Ale 3) Stout 4) Mild
- c) Write a short note on storage of wines.

**Q.5** Answer **any two** of the following **(08)**

- a) Draw and explain a French wine label.
- b) Write the history of tobacco and list 8 brands of cigar.
- c) What are Aperitifs? Explain vermouth in detail.

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