

**B.H.M.C.T. SEM-III (2010 COURSE) /B. SC. (HOSPITALITY &
HOTEL ADMINISTRATION) SEM – III (2010 COURSE) :
SUMMER - 2018
SUBJECT : FOOD AND BEVERAGE OPERATIONS - I**

Day : **Saturday**
Date : **21/04/2018**

S-2018-2146

Time : **02.00 PM To 04.00 PM**
Max. Marks : 40

N. B. :

- 1) Answer ALL questions.
 - 2) Figures to the right indicate **FULL** marks.
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- Q. 1** Attempt **ANY TWO** of the following: **(08)**
- a) Explain different styles of vermouth and name popular brands of vermouth.
 - b) Describe decanting in detail.
 - c) Name the ingredients used in making beer and explain in detail any four ingredients.
- Q. 2** Attempt **ANY TWO** of the following: **(08)**
- a) Describe four styles of Sherry in detail.
 - b) Write a short note on storage of cigars.
 - c) Explain the procedure for serving beverage orders from a dispense bar.
- Q. 3** Attempt **ANY TWO** of the following: **(08)**
- a) Explain any eight wine faults.
 - b) Describe four different methods of making sparkling wines.
 - c) List the factors that affect the quality of wines and describe any four factors.
- Q. 4** Attempt **ANY TWO** of the following: **(08)**
- a) Describe the rose wine making process with a neat flow chart.
 - b) Explain four types of port and name four shippers of port.
 - c) Name eight guidelines for food and wine harmony.
- Q. 5** Explain following terms (**ANY EIGHT**) : **(08)**
- i) V.D.Q.S.
 - ii) Bodega
 - iii) Negociant
 - iv) Estufagem
 - v) Racking
 - vi) Baume
 - vii) Must
 - viii) Cider
 - ix) Sake
 - x) Blanc de Noirs