

**B.H.M.C.T. SEM-III (2010 COURSE) /B. SC. (HOSPITALITY &
HOTEL ADMINISTRATION) SEM – III (2010 COURSE) :
WINTER - 2017**

SUBJECT: FOOD & BEVERAGE OPERATIONS – I

Day: **Thursday**
Date: **16/11/2017**

W-2017-1456

Time: **12.30 PM TO 2.30 PM**
Max Marks. 80

N.B.

- 1) All questions are **COMPULSORY**.
- 2) All questions carry **EQUAL** marks.

Q.1 Answer any **EIGHT** out of **TEN** **(08)**

- | | |
|--------------------------|----------------------------|
| a) Doux | f) Saccharometer |
| b) Punt | g) Cuvee |
| c) Fino | h) Sifone |
| d) Phylloxera vastaterix | i) Malolactic Fermentation |
| e) tears | j) Flor |

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

- a) Explain disgorgement process in details.
- b) Explain the following cigar terms;
i) Wrapper ii) Londress iii) Humidors iv) CCC
- c) Explain the manufacturing process of rose wine.

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

- a) Explain the Solera system.
- b) Explain the following faults of Beer;
i) Cloudy Beer ii) Flat beer iii) Sour Beer iv) Foreign Body
- c) Write a note on Storage & Service of Cigar

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

- a) What are the general guidelines for watching wines and foods?
- b) Give the manufacturing process of sherry.
- c) Name 4 champagnes bottles sizes with their capacities in milliliters

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

- a) Explain the following methods of adding sparkle to the wine
i) Cuvee close ii) Gazife method
- b) Explain the beer making in 6 steps.
- c) What is decanting? Give the reasons for decanting wine.