



QP – 422

III Semester B.H.M. Examination, April/May 2021
(Repeaters) (2013-14 and Onwards)

HOTEL MANAGEMENT

Paper – 3.4 : Food and Beverage Service – III

Time : 3 Hours

Max. Marks : 100

- Instructions :** i) *Draw neat diagram wherever needed.*
ii) *Mark the question numbers and answer correctly.*
iii) *Write neat with numbers, outside the margin, where as sub headings numeric inside the margin.*

SECTION – A

1. Answer **any eight** questions : (2×8=16)
- Name the grapes used in producing champagne .
 - What is Chosi ?
 - Expand the abbreviation :
 - INAO
 - LBV.
 - Define the term 'Oenology' and 'Vintage'.
 - What is 'Eiswein' ?
 - Name any 4 wine producing region of Germany.
 - What is Phylloxera ?
 - Name any 4 international beer brands.
 - What is pomace ?
 - Name the Yeast used in top fermentation and bottom fermentation.

SECTION – B

(8×3=24)

Answer **any three** questions :

- Write short note on :
 - Service of beer.
 - False in beer.
- Discuss about pest and diseases that affect grapes.

P.T.O.



4. Describe about the step by step process of making table wine.
5. Write a note on port wine.
6. Write a short note on the following :
 - i) Toddy
 - ii) Sake
 - iii) Cider.

SECTION – C

Answer **any four** questions :

(15×4=60)

7. Elucidate the following :
 - i) Red wine manufacturing
 - ii) Service of Red wine
 - iii) Step by step wine tasting procedure.
8. Write in detail about fermented beverages with example.
9. Write a short note on :
 - i) Fino
 - ii) Degorgement
 - iii) Charmet method
 - iv) Svlera system.
10. Explain in detail about the manufacturing process of Sherry and Champagne with example.
11. Discuss in detail about beer manufacturing process.
12. Briefly explain about the wine producing region in France and Italy with its quality control method.