

III Semester B.H.M. Examination, April/May 2021
(CBCS)(F+R) (2016 – 17 and Onwards)
HOTEL MANAGEMENT
3.3 : Food and Beverage Service – III

Time : 3 Hours

Max. Marks : 70

Instruction : Draw a *neat* diagram wherever necessary. Write *neatly* and number the answers *correctly*.

SECTION – A

1. Answer **any five** in **not** more than **three** lines. (5×2=10)
- Characterize the term “Vintage”.
 - What is ‘Phylloxera’ ?
 - Write any two differences between ‘Ale beer and Lager beer’.
 - Abbreviate the terms ‘ABV’ and ‘OIML’.
 - Mention the serving temperature of Redwine and sparkling wine.
 - Define the term “HOPS”.

SECTION – B

Answer **any three** questions. **Each** carries **six** marks. (3×6=18)

- Write short notes on advantages and disadvantages of drinking alcoholic beverages.
- Describe “Estufa system”.
- Brief the following topics :
 - Decantation process
 - Pests affecting the grapes.
- Discuss in detail about classification of beer.
- Explain in detail about “styles of champagne”.



SECTION – C

Answer **any three** of the following questions.

(3×14=42)

7. Mention various steps involved in Vinification process.
 8. Discuss the methods used to produce sparkling wine and explain champagne manufacturing process "The method'e champenoise way".
 9. Explain in detail about various stages of beer manufacturing process.
 10. Write short notes on the following :
 - a) Ingredients required to make beer
 - b) Vineyard Calender.
 11. Elucidate major six wine producing regions of France.
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