

GUJARAT TECHNOLOGICAL UNIVERSITY
BHMCT - SEMESTER-V -• EXAMINATION – SUMMER 2018

Subject Code:153302**Date:30/04/2018****Subject Name: Food & Beverage Operation****Time:02:30 PM TO 05:00 PM****Total Marks: 70****Instructions:**

1. Attempt all questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

- Q.1** (a) Write short note on Vine Diseases **07**
(b) Give the Classification of wines **07**
- Q.2** (a) Explain aromatized wine with examples **07**
(b) Explain the process of red wine manufacturing **07**
- OR**
- (b) Explain the process of White wine manufacturing **07**
- Q.3** (a) Explain service of wine **07**
(b) Explain wine producing regions of Spain **07**
- OR**
- Q.3** (a) Explain wine producing regions of France **07**
(b) Describe manufacturing of Champagne **07**
- Q.4** (a) Define Aperitifs along with its types **07**
(b) Explain types of trolley along with diagrams **07**
- OR**
- Q.4** (a) Explain buffet along with its types **07**
(b) Enlist 10 buffet equipments with uses. **07**
- Q.5** (a) Explain the advantages of Gueridon trolley **07**
(b) Write sparkling wines with examples **07**
- OR**
- Q.5** (a) Explain crepes suzette preparation on Gueridon trolley **07**
(b) Explain Banquet Function Prospectus with examples **07**
