

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT - SEMESTER-V EXAMINATION – SUMMER 2021****Subject Code:153302****Date: 17/09/2021****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.
4. Simple and non-programmable scientific calculators are allowed.

		MARKS
Q.1	(a) Write down the three international brand names of wines and its origins.	03
	(b) Write down the factors that influence the quality of wine.	04
	(c) Differentiate between still wine and sparkling wine.	07
Q.2	(a) What do you understand by fortified wines?	03
	(b) What is ISO? And how it is related to the tasting of wines.	04
	(c) Write down the classification of wines.	07
OR		
Q.3	(c) Write down the vine diseases, grapes and its types.	07
	(a) Define	03
	1. Vin de table	
	2. Vin de pays	
	3. VDQS	
	(b) What are the difference between red wine and white wine? Write two examples of each.	04
	(c) How the label on a bottle of wine can give a lot of useful information about the wine? Explain it.	07
OR		
Q.3	(a) Define	03
	1. Vino da tavola	
	2. Vine de meas	
	3. Vinho de meas	
	(b) What is vinificatioin?	04
	(c) What is role of quality control in wine making process? Explain it.	07
Q.4	(a) What do you understand by vermouth?	03
	(b) Write down the differences in methods of production of sparkling wines.	04
	(c) Explain aperitifs and write down the points of advising the customer on which beverage to choose to accompany a meal.	07
OR		
Q.4	(a) What do you understand by Gueridon service?	03
	(b) Write down the sequence of Gueridon service?	04
	(c) Explain carving and jointing. Write down the methods and functions of carving trolley.	07
Q.5	(a) Write down the three major equipments of buffet and its uses.	03
	(b) Write in brief about the types of buffet.	04
	(c) Write down the functions and responsibilities of buffet service staff and write the examples of breakfast menu.	07

OR

- Q.5** (a) Write down the SOP for taking the order of Gueridon Service. **03**
(b) Explain the type of trolleys used in Gueridon Service. **04**
(c) What is the geographical listing for wines? **07**
