

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT- SEMESTER- V EXAMINATION – SUMMER 2023****Subject Code:153302****Date:26-06-2023****Subject Name: Food & Beverage Operation****Time:10:30 AM TO 01:00 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)	Define the term “Vinification”.	03
	(b)	What are the advantages and disadvantages of Gueridon Service?	04
	(c)	Explain the process of making Red Wines.	07
Q.2	(a)	Define Aperitif.	03
	(b)	List down common faults in wine and explain what causes them.	04
	(c)	What methods are used to name Wines?	07
		OR	
	(c)	Explain the process of serving sparkling wines.	07
Q.3	(a)	Describe Port Wine.	03
	(b)	List different glasses & Equipments required for wine Service.	04
	(c)	What are the different types of Buffet.	07
		OR	
Q.3	(a)	Explain the term “Viscosity” in wine making.	03
	(b)	List down four wine producing regions of france.	04
	(c)	Explain Service Procedure of white wine.	07
Q.4	(a)	Define Fortified wine.	03
	(b)	Describe steps in Decating Wine.	04
	(c)	On what different factors Wines are classified.	07
		OR	
Q.4	(a)	Define Banquet Function Prospectus.	03
	(b)	Explain Solera System.	04
	(c)	Write a note On Wine and Food Pairing and draw a wine dinner menu.	07

Q5	(a)	What is the difference between viticultural and vinification? Explain the importance of both in wine production.	03
	(b)	Explain different factors that influence the character of wine.	04
	(c)	List different types of trolleys used Gueridon service.	07
		OR	
Q.5	(a)	Write down the three international brand names of wines and its origins.	03
	(b)	What are different constituents of grapes?	04
	(c)	Write a note on white grape varieties and its Characteristics.	07
