

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT - SEMESTER– V EXAMINATION – SUMMER 2024****Subject Code: 153302****Date:17-05-2024****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 a short note on fortified wines.	03
	(b) Explain how wines are classified on the basis of content.	04
	(c) Explain production process of white wine.	07
Q.2	(a) Briefly describe Downey Mildew.	03
	(b) Describe any two white grape varieties.	04
	(c) What are the different parts of a grape?	07
OR		
	(c) What rules must be followed to pair food with wine?	07
Q.3	(a) Define “Aperitif”.	03
	(b) Elaborate on any two varieties of wine bottle.	04
	(c) Elaborate on Italian wine law and wine classification.	07
OR		
Q.3	(a) Write a short note on Wine Decanter.	03
	(b) List down wine and food pairing rules.	04
	(c) List down different methods of naming wines.	07
Q.4	(a) Briefly Describe Gueridon Service.	03
	(b) What are the different parts of a wine label?	04
	(c) List down different types of buffet equipment.	07
OR		
Q.4	(a) What are the advantages of Gueridon Service?	03
	(b) Explain any four factors that affect the character of wines.	04
	(c) What are the different parts of a wine label?	07
Q.5	(a) Write a short note on Banquet Function Prospectus.	03
	(b) List down different types of gueridon trolley.	04
	(c) Elaborate on different types of wine-based aperitif.	07
OR		
Q.5	(a) Briefly describe Fork Buffet.	03
	(b) Explain the difference between old and new world wines.	04
	(c) What factors must be considered when planning a theme-buffet?	07
