

**GUJARAT TECHNOLOGICAL UNIVERSITY****BHMCT - SEMESTER- V EXAMINATION – WINTER 2019****Subject Code: 153302****Date: 28/11/2019****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.

		MARKS
<b>Q.1</b>	(a) Define the term “Vinification”.	<b>03</b>
	(b) What are different constituents of grapes?	<b>04</b>
	(c) Write a note on wine and food pairing and draw a wine dinner menu.	<b>07</b>
<b>Q.2</b>	(a) Define Banquet Function Prospectus.	<b>03</b>
	(b) What are the advantages and disadvantages of Gueridon service?	<b>04</b>
	(c) Explain the process of making Red wines.	<b>07</b>
<b>OR</b>		
	(c) Explain the process of serving sparkling wines.	<b>07</b>
<b>Q.3</b>	(a) Define Aperitif.	<b>03</b>
	(b) List down common faults in wine and explain what causes them.	<b>04</b>
	(c) What methods are used to name wines?	<b>07</b>
<b>OR</b>		
<b>Q.3</b>	(a) Describe Port wine.	<b>03</b>
	(b) List different glasses & equipments required for wine service.	<b>04</b>
	(c) What are different types of Buffet?	<b>07</b>
<b>Q.4</b>	(a) Explain the term “Viscosity” in wine making.	<b>03</b>
	(b) List down four wine producing regions of France.	<b>04</b>
	(c) Explain service procedure of White wine.	<b>07</b>
<b>OR</b>		
<b>Q.4</b>	(a) On what different factors Wines are classified?	<b>03</b>
	(b) Explain different factors that influence the character of wine?	<b>04</b>
	(c) List different types of trolleys used in Gueridon service.	<b>07</b>
<b>Q.5</b>	(a) Define the term “Buffet”.	<b>03</b>
	(b) Explain Solera System.	<b>04</b>
	(c) Write a note on White grape varieties and its characteristics.	<b>07</b>
<b>OR</b>		
<b>Q.5</b>	(a) Define Fortified wine.	<b>03</b>
	(b) Describe steps in Decanting wine.	<b>04</b>
	(c) Explain the process of making Sparkling wine.	<b>07</b>

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