

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT- SEMESTER-V EXAMINATION – WINTER 2020

Subject Code:153302

Date:22/01/2021

Subject Name:Food & Beverage Operation

Time:10:30 AM TO 12:30 PM

Total Marks: 56

Instructions:

1. Attempt any FOUR questions out of EIGHT questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

Q.1	(a)	Explain the term “Malolactic Fermentation”.	03
	(b)	Write a note on different types of Buffet Themes.	04
	(c)	List different types of Wine classified on the basis of content.	07
Q.2	(a)	Explain the term “Flambeing”.	03
	(b)	Write a short note on “Methode Champenoise”.	04
	(c)	Explain few White Grape varieties with their characteristics.	07
Q.3	(a)	Write a short note on “Banquet Function Prospectus”.	03
	(b)	Explain how Wines are named.	04
	(c)	Describe the production procedure for Sherry.	07
Q.4	(a)	Explain the term “Wine Bouquet”.	03
	(b)	Describe Vin De Table & Vin De Pays.	04
	(c)	Discuss on the service procedure for Steak Diane.	07
Q.5	(a)	Describe three factors that influence Wine’s character.	03
	(b)	Draw a Wine Dinner Menu.	04
	(c)	Explain different types of Buffet.	07
Q.6	(a)	Briefly describe three Bitters that can be served as an Aperitif.	03
	(b)	What are different parts of a Wine glass?	04
	(c)	List down different types of trolleys used in restaurant for Gueridon service.	07
Q.7	(a)	Explain the term “Aperitif”.	03
	(b)	Discuss on “Grape Phylloxera”.	04
	(c)	Elaborate on the guidelines for pairing Wine and Food.	07
Q.8	(a)	Briefly describe three Wine service accessories and equipments.	03
	(b)	Explain the procedure for taking Buffet Reservations.	04
	(c)	List down different Wine producing regions of France.	07
