

Seat No.: \_\_\_\_\_

Enrolment No. \_\_\_\_\_

# GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT - SEMESTER-V EXAMINATION – WINTER 2021

Subject Code:153302

Date:14/12/2021

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) Explain the term Fermentation?	03
	(b) How you distinguish between Malolactic & Carbonique	04
	(c) Explain the procedure “ Viticulture”	07
Q.2	(a) Write any three wine regulations & explain?	03
	(b) What are the characteristics of a good wine?	04
	(c) Elaborate the service of Red Wine?	07
	<b>OR</b>	
	(c) Explain Pre – Fermentation Maceration?	07
Q.3	(a) Discuss about micro climatic conditions of a Vineyard?	03
	(b) Write in details of Grape Compositions?	04
	(c) Discuss the word tannin and its relevance in wine making	07
	<b>OR</b>	
Q.3	(a) Explain the term “ Phyloxera Vastatrix”	03
	(b) Write any five black grape varieties in details?	04
	(c) Explain “ Methode Champ noise”	07
Q.4	(a) What are specialties of a good French wine?	03
	(b) How you elaborate the term Aperitif with example/?	04
	(c) Classify Liqueurs?	07
	<b>OR</b>	
Q.4	(a) Name three examples of less known alcoholic beverages	03
	(b) Elaborate medico-socio benefits of wine?	04
	(c) Explain Gueridon Service in details with diagram?	07
Q.5	(a) Explain the concept buffet?	03
	(b) How you box a table for buffet service – formal set up?	04
	(c) Explain the sequencing of buffet service for 5 course menu	07
	<b>OR</b>	
Q.5	(a) Write about any 3 white grape varieties?	03
	(b) How wine turns into vinegar?	04
	(c) Explain the process Racking & Blending?	07

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