

**GUJARAT TECHNOLOGICAL UNIVERSITY****BHMCT- SEMESTER-V EXAMINATION – WINTER 2022****Subject Code:153302****Date:09-01-2023****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
<b>Q.1</b> (a) Define Banquet Function Prospectus.	<b>03</b>
(b) Write short note on Vine Diseases.	<b>04</b>
(c) Explain different types of Buffet.	<b>07</b>
<b>Q.2</b> (a) Write down the three international brand names of wines and its origins.	<b>03</b>
(b) What are different constituents of grapes?	<b>04</b>
(c) Explain wine producing regions of Spain.	<b>07</b>
<b>OR</b>	
(c) Give the Classification of wines.	<b>07</b>
<b>Q.3</b> (a) Define the term “Vinification”	<b>03</b>
(b) Describe Vin De Table & Vin De Pays.	<b>04</b>
(c) Enlist 10 buffet equipments with uses.	<b>07</b>
<b>OR</b>	
<b>Q.3</b> (a) Explain the term “Wine Bouquet”.	<b>03</b>
(b) Write sparkling wines with examples.	<b>04</b>
(c) Explain types of trolley along with diagrams.	<b>07</b>
<b>Q.4</b> (a) What do you understand by vermouth?	<b>03</b>
(b) Explain the advantages of Gueridon trolley.	<b>04</b>
(c) Define 1. Vin de table 2. Vin de pays 3. VDQS	<b>07</b>
<b>OR</b>	
<b>Q.4</b> (a) Define Aperitifs along with its types.	<b>03</b>
(b) Describe manufacturing of Champagne.	<b>04</b>
(c) Write a note on wine and food pairing and draw a wine dinner menu.	<b>07</b>
<b>Q.5</b> (a) Describe Port wine.	<b>03</b>
(b) Explain the process of red wine manufacturing.	<b>04</b>
(c) Explain the process of making Sparkling wine.	<b>07</b>
<b>OR</b>	
<b>Q.5</b> (a) Define Fortified wine.	<b>03</b>
(b) Explain Solera System.	<b>04</b>
(c) What methods are used to name wines?	<b>07</b>

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