

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT - SEMESTER- V EXAMINATION – WINTER 2023

Subject Code:153302

Date:05-12-2023

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.

- Q.1** (a) Write a short note on Methode Champenoise. **03**
(b) Explain how wines are classified on the basis of colour. **04**
(c) Explain different types of wine service equipment. **07**
- Q.2** (a) Briefly describe buffet service. **03**
(b) Describe any four red grape varieties. **04**
(c) Elaborate on Banquet Function Prospectus. **07**
- OR**
- (c) What rules must be followed to pair food with wine? **07**
- Q.3** (a) Define “Aperitif”. **03**
(b) What are the advantages of Gueridon service? **04**
(c) Explain the service procedure of Champagne? **07**
- OR**
- Q.3** (a) Write a short note on Downy Mildew. **03**
(b) Explain different parts of wine grapes. **04**
(c) Elaborate on different types of buffet. **07**
- Q.4** (a) Explain the term “Flambeing”. **03**
(b) List down any three types of white wine glasses. **04**
(c) Differentiate between old world and new world wines. **07**
- OR**
- Q.4** (a) Write a short note on Madeira as a Fortified wine. **03**
(b) Explain any four factors that affect the character of wines. **04**
(c) Elaborate on the production process of red wine. **07**
- Q.5** (a) Write a short note on Solera System. **03**
(b) What are the contents of a wine label? **04**
(c) List down different types of buffet equipment. **07**
- OR**
- Q.5** (a) Draw a three course wine dinner menu. **03**
(b) Explain any four types of Port wine. **04**
(c) Elaborate on Italian wine law and classification. **07**
