

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT- SEMESTER-V EXAMINATION – WINTER 2024

Subject Code:153302

Date:22-11-2024

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) What is the definition of wine?	03
	(b) How is wine classified based on its production method?	04
	(c) What are the primary differences between still, sparkling, aeromatised, and fortified wines?	07
Q.2	(a) What are the key steps in vinification?	03
	(b) How does the production of sparkling wine differ from still wine?	04
	(c) What makes aeromatised wines unique?	07
	OR	
	(c) Explain the wine making process.	07
Q.3	(a) Explain the importance of Wine in a five star hotel.	03
	(b) Explain 4 types of Grapes in details.	04
	(c) Draw the Vertical Transfer Section (T.S.) of Grapes in details.	07
	OR	
Q.3	(a) Explain Duties and responsibility of sommelier server.	03
	(b) Enlist any 4 types of Aperitifs glasses.	04
	(c) Explain the Grapevine Moth, Grape Phylloxera, Spider Mites in details.	07
Q.4	(a) Enlist any six wines Equipments and uses.	03
	(b) Explain the Black root, Leaf roll Virus.	04
	(c) Explain the Integrated pest management and fungicides & Pesticide Application.	07
	OR	
Q.4	(a) Explain The Table Grapes Varieties.	03
	(b) What equipment is essential for gueridon service?	04
	(c) Classification of grapes based on Seed content & Regional Origin with Examples.	07
Q.5	(a) Explain The Grapes Based on Botanical Species.	03
	(b) Explain the Aromatized Wines & Fortified Wines.	04
	(c) What are the different types of buffets?	07
	OR	
Q.5	(a) Write a short note on the any 2 region of France and uses grapes varieties.	03
	(b) Draw the Wine Label.	04
	(c) Describe the service of champagne.	07
