

**GUJARAT TECHNOLOGICAL UNIVERSITY**

**BHMCT - SEMESTER-V EXAMINATION – WINTER 2025**

**Subject Code:153302**

**Date:14-11-2025**

**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.

	<b>MARKS</b>
<b>Q.1</b> (a) Define Aperitifs along with its types.	<b>03</b>
(b) Explain the term Fermentation?	<b>04</b>
(c) Write in details of Grape Compositions?	<b>07</b>
<b>Q.2</b> (a) Define Fortified wine.	<b>03</b>
(b) What are specialties of a good French wine?	<b>04</b>
(c) Elaborate the service of Red Wine?	<b>07</b>
<b>OR</b>	
(c) Explain “ Method Champ noise”	<b>07</b>
<b>Q.3</b> (a) Explain any four types of sherry.	<b>03</b>
(b) Briefly explain “Vermouth”.	<b>04</b>
(c) Classify Liqueurs?	<b>07</b>
<b>OR</b>	
<b>Q.3</b> (a) Explain wine bouquet.	<b>03</b>
(b) What is vinification?	<b>04</b>
(c) Elaborate on the production process of red wine.	<b>07</b>
<b>Q.4</b> (a) Describe any four wine faults.	<b>03</b>
(b) List down any four types of glasses used in wine service.	<b>04</b>
(c) What are the different parts of a wine bottle?	<b>07</b>
<b>OR</b>	
<b>Q.4</b> (a) Discuss on “Grape Phylloxera”.	<b>03</b>
(b) Write a short note on “Banquet Function Prospectus”.	<b>04</b>
(c) Explain the process of serving sparkling wines.	<b>07</b>
<b>Q.5</b> (a) Explain the term “Flambéing”	<b>03</b>
(b) Describe steps in Decanting wine.	<b>04</b>
(c) What methods are used to name wines?	<b>07</b>
<b>OR</b>	
<b>Q.5</b> (a) Draw a Wine Dinner Menu.	<b>03</b>
(b) Describe Vin De Table & Vin De Pays.	<b>04</b>
(c) Write a note on White grape varieties and its characteristics.	<b>07</b>

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