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Total No. of Pages : 02

Total No. of Questions : 09

B.Voc. (Hospitality & Catering Management) (Sem.-3)

INTRODUCTION TO BEVERAGES

Subject Code : BVHCM301-19

M.Code : 78529

Date of Examination: 08-12-2023

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A is COMPULSORY** consisting of TEN questions carrying TWO marks each.
2. **SECTION-B** contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. **SECTION-C** contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Write briefly :

- a) Sparkling Water
- b) Pilsner
- c) Fortified wine
- d) Dosage
- e) Fermentation
- f) Remuage
- g) Squashes
- h) Blanc de Noir
- i) Coffee
- j) Cider.

SECTION-B

2. Discuss the guidelines for food and wine paring.
3. Explain Patent still distillation with a neat diagram.
4. What are the factors affecting the final quality of wine.
5. Briefly explain the steps in making a port wine.
6. Write the major wine regions of Germany.

SECTION-C

7. Write down the production process of beer.
8. Explain in detail "Methode Champenoise".
9. What are the various classifications of wines? Explain with suitable examples.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.