

Roll No.....

Total No. of Printed Pages: 1

Total No. of Questions: [09]

BMS (HMCT) (Semester – 3rd)
FOOD & BEVERAGE SERVICE-III
Subject Code: BHOM3326
Paper ID: [310216]

Time: 03 Hours

Maximum Marks: 60

Instruction for candidates:

1. Section A is compulsory. It consists of 10 parts of two marks each.
2. Section B consist of 5 questions of 5 marks each. The student has to attempt any 4 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A

(2 marks each)

Q1. Attempt the following:

- a. What do you mean by table wines?
- b. Write any two examples of sparkling wines?
- c. Write any two examples of fortified wines?
- d. What do you mean by Bordeaux & Brut?
- e. What do you mean by black rot?
- f. What is Lager beer?
- g. What is draught beer?
- h. Write any two brands names of Indian wines?
- i. What is vermouth?
- j. What is sherry?

Section – B

(5 marks each)

- Q2. Classify wines with the help of relevant examples?
- Q3. Write brand names of French wines from each region and sub region?
- Q4. Write a brief note on service of white wine?
- Q5. List out different types of beers with examples?
- Q6. Discuss wine making steps of red wine with the help of a flowchart?

Section – C

(10 marks each)

- Q7. Write a detailed note on food and wine harmony with the help of relevant examples?
- Q8. Write short notes on the following: A) Sake B) Cider C) Perry D) Alcohol free wines
- Q9. Write short notes on the following: A) International beer B) Wine glasses and equipments