<i>Name</i> :	A
Roll No.:	As the same (V) associates and a sufficient
Invigilator's Signature :	

CS/BHSM/SEM-3A/HPM-302/2011

2011 FOOD & BEVERAGE SERVICE - III

Time Allotted: 3 Hours Full Marks: 70

The figures in the margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

GROUP - A (Multiple Choice Type Questions)

	e following	the	for	alternatives	ose the correct	 Ch
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 $10 \times 1 = 10$

i) Champagne is best accompanied with, a) Oyster b) Cavair c) Melon d) Cheese. Dom Perignon is a brand name pertaining to, ii) Sherry Champagne a) b) c) Beer d) Brandy. iii) The process of making wines is known as

vinification

viniculture

a)

c)

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b)

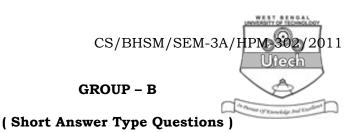
d)

fermentation

osmosis.

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				(Olean)			
iv)							
	a)	Spain	b)	Italy			
	c)	France	d)	Germany.			
v)	Buffet in which cutlery is provided is known as						
	a)	Finger Buffet	b)	Danish			
	c)	Fort Buffet	d)	none of these.			
vi)	She	rry is a					
	a)	Still Wine	b)	Fortified Wine			
	c)	Red Wine	d)	None of these.			
vii)	What type of soil is better suited for good growth						
	vines?						
	a)	Loamy	b)	Black			
	c)	Chalky	d)	Laterite.			
viii)	Red wines can be produced from						
	a)	Red Grapes	b)	White Grapes			
	c)	Both of these	d)	None of these.			
ix)	Port is						
	a)	Sparkling Wine	b)	Fortified Wine			
	c)	Sweet Wine	d)	None of these.			
x)	Pink champagne is made from						
	a)	Red Grapes	b)	White Grapes			
	c)	Rose Wine	d)	All of these.			



Answer any *three* of the following. 3

 $3 \times 5 = 15$

- 2. Write a short note on vine plague.
- 3. State 10 (ten) buffet equipment with their uses.
- 4. State the differences between sit-down buffet, standing buffet & finger buffet.
- 5. What are the different types of corks used to seal a wine bottle?
- 6. Write the short notes on cellar conditions for wine storing.

GROUP - C

(Long Answer Type Questions)

Answer any *three* of the following. $3 \times 15 = 45$

- 7. What is a bar? Discuss the different parts of a bar in detail.
- 8. What is a buffet? What are the different types of buffet? Discuss the advantages and disadvantages of Buffet.
- 9. Describe 'méthode Champenoise'.
- 10. Explain the process of Vinification.
- 11. Write a short history of Viticulture.

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