



Name :

Roll No. :

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)

1. Choose the correct alternatives for the following :

10 × 1 = 10

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



GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following. $3 \times 5 = 15$

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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