



Name :

Roll No. :

Invigilator's Signature :

CS/BHSM/SEM-3A/HPM-302/2012

2012

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 : $10 \times 1 = 10$

i) Which country produces the best quality of wine ?

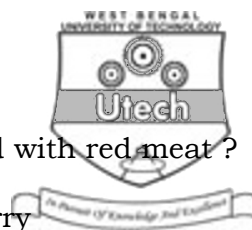
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|-----------|------------|
| a) Italy | b) Germany |
| c) France | d) U.S.A. |

ii) 'Madeira' is a

- | | |
|---------------|-------------------|
| a) still wine | b) fortified wine |
| c) table wine | d) none of these. |

iii) Who is known as the father of Champagne ?

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|----------------------|------------------|
| a) Gay Lussac | b) Duke Henry |
| c) Bartholomew Sykes | d) Dom Perignon. |



iv) Which type of wine is mostly preferred with red meat ?

- a) Red wine b) Sherry
- c) White wine d) None of these.

v) Bordeaux is a region in

- a) France b) Portugal
- c) Germany d) Spain.

vi) The wine law of France is

- a) QBA b) AOC
- c) DOCG d) none of these.

vii) is a red wine of Italy.

- a) Port b) Madeira
- c) Chianti d) None of these.

viii) The process used for maturing sherry is

- a) Charmat b) Disgorgement
- c) Solera system d) Transversage method.

ix) The other name for peg measure is

- a) carafe b) jigger
- c) shot glass d) none of these.

x) is used for display of food in a buffet.

- a) Casserole b) Chaffing dish
- c) Platter d) Hors d'oeuvre.



GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following.

3 × 5 = 15

2. Write about the different types of bar equipment used in a bar.
3. Write down the advantages & disadvantages of a buffet.
4. Write down the names of five red wine grapes & five white wine grapes.
5. What is a Buffet ? What are the different types of buffet offered in a hotel ?
6. Write down the classification of wine with appropriate example.

GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following.

3 × 15 = 45

7. Write down the points which are to be kept in mind while planning a buffet.
8. Explain the Solera system with proper diagram.
9. Explain any five wine producing regions of France.
10. Write down briefly the manufacturing process of a Still wine.
11. Draw a labelled diagram of a bar & explain the parts of it.

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