

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)**

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER : III
SESSION : MO/18**

TIME: 3.00 HOURS

SUBJECT: HM3023 FOOD & BEVERAGE SERVICE - III

FULL MARKS: 60

INSTRUCTIONS:

1. The question paper contains 7 questions each of 12 marks and total 84 marks.
 2. Candidates may attempt any 5 questions maximum of 60 marks.
 3. The missing data, if any, may be assumed suitably.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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- Q.1(a) Write down the importance of 'Hops' in beer manufacturing. [2]
Q.1(b) What are the reasons behind flat, wild and cloudy beer? [4]
Q.1(c) Broadly explain Sake manufacturing process. [6]
- Q.2(a) Write down the name of eight white and eight red vitis vinifera. [2]
Q.2(b) List out the factors that affect the quality of wine. [4]
Q.2(c) What are the primary ingredients of beer? Explain all of them. [6]
- Q.3(a) Differentiate between viticulture and viniculture. [2]
Q.3(b) Why premium bottles of wines are stopped with cork? [4]
Q.3(c) Broadly explain red wine manufacturing process. [6]
- Q.4(a) How blanc de noir is different than blanc de blanc? [2]
Q.4(b) Differentiate between charmat and transfer method of sparkling wine manufacturing. [4]
Q.4(c) How champagne is manufactured? Explain. [6]
- Q.5(a) Classify port wine based on maturation and explain all of them. [2]
Q.5(b) What are the different types of afternoon tea? Explain all of them. [4]
Q.5(c) Broadly explain solera system with diagram and suitable example. [6]
- Q.6(a) "All champagnes are sparkling wines, but all sparkling wines are not champagnes"- Justify the statement. [2]
Q.6(b) Classify Italian wine and explain all of them. [4]
Q.6(c) Write down short note on wine of France. [6]
- Q.7(a) Name four Italian white and four Italian red wine. [2]
Q.7(b) What are the different types of 'pradikatsweine'? Explain all of them. [4]
Q.7(c) Classify cheese based on texture and explain all of them with at least four examples. [6]

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