

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION)

CLASS: BHMCT
BRANCH: HMCT

SEMESTER: III
SESSION : MO/2018

SUBJECT : HM3023-FOOD & BEVERAGE SERVICE-III

TIME: 1.5 HOURS

FULL MARKS: 25

INSTRUCTIONS:

1. The total marks of the questions are 30.
 2. Candidates may attempt for all 30 marks.
 3. In those cases where the marks obtained exceed 25 marks, the excess will be ignored.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. The missing data, if any, may be assumed suitably.
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- Q1 (a) What are the characteristics of beverage? [2]
(b) Differentiate between fermented and distilled beverage. [3]
- Q2 (a) What are the characteristics of bottom fermented beer? [2]
(b) What are the functions of hops? [3]
- Q3 (a) Write down the importance of malted grain in beer manufacturing. [2]
(b) Why sake must undergo a process of multiple parallel fermentation? [3]
- Q4 (a) What is 'Chaptalization' in terms of wine manufacturing? [2]
(b) Name three varieties of white and three varieties of red grapes. [3]
- Q5 (a) What is cold fermentation of wine? [2]
(b) Briefly explain the factors that affect the quality of wine. [3]
- Q6 (a) Differentiate between viticulture and viniculture. [2]
(b) How juice from the pomace of the apple is extracted traditionally? Explain. [3]

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