

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

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : III
SESSION : MO/19

SUBJECT: HM203 FOOD AND BEVERAGE SERVICE - III

TIME: 3 HOURS

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
 2. Attempt all questions.
 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) How ethyl alcohol and methyl alcohol are chemically obtained? [5]
Q.1(b) Classify fermented beverage and explain all of them. [5]
- Q.2(a) What are the characteristics of top and bottom fermented beer? [5]
Q.2(b) Write down the importance of hops and clarifying agent in beer manufacturing. [5]
- Q.3(a) "All champagnes are sparkling wines, but all sparkling wines are not champagnes."- Justify the statement. [5]
Q.3(b) Classify sherry and explain all of them. [5]
- Q.4(a) Name five red and five white wine from Burgundy region of France. [5]
Q.4(b) Classify German wine based on quality and explain all of them. [5]
- Q.5(a) What could be the potential reasons behind 'flat' and 'wild' beer? [5]
Q.5(b) How would you pair wine with food? [5]

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