

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

**CLASS: BHMCT  
BRANCH: BHMCT**

**SEMESTER: III  
SESSION : MO/2019**

**SUBJECT : HM203 FOOD AND BEVERAGE SERVICE - III**

**TIME: 2 HOURS**

**FULL MARKS: 25**

**INSTRUCTIONS:**

1. The total marks of the questions are 25.
2. Candidates may attempt for all 25 marks.
3. Before attempting the question paper, be sure that you have got the correct question paper.
4. 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 ethyl alcohol and methyl alcohol. [3]
- Q2 (a) Distinguish between liqueur and aromatized wine. [2]  
(b) Classify wine & explain all of them. [3]
- Q3 (a) What the characteristics of top fermented beer? [2]  
(b) What could be the potential reasons behind wild beer? [3]
- Q4 (a) What are the functions of hops in beer manufacturing? [2]  
(b) Why sake is made by multiple parallel fermentation process? [3]
- Q5 (a) How would you treat 'Odium' and 'Mildew'? [2]  
(b) Briefly explain the factors that affect the quality of wine. [3]

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