

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

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER: III
SESSION: MO/2022**

SUBJECT: HM203 FOOD & BEVERAGE SERVICE III

TIME: 2 HOURS

FULL MARKS: 25

INSTRUCTIONS:

1. The total marks of the questions are 25.
 2. Candidates 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.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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			CO	BL	
Q1	(a)	What are the characteristics of beverage?	[2]	1	1
Q1	(b)	Differentiate between ethyl alcohol and methyl alcohol.	[3]	1	4
Q2	(a)	Distinguish between top fermented and bottom fermented beer.	[2]	2	4
Q2	(b)	Classify wine & explain all of them.	[3]	1	2,3
Q3	(a)	What are the functions of 'hops' in beer manufacturing?	[2]	2	1
Q3	(b)	What could be the potential reasons behind wild beer?	[3]	2	3
Q4	(a)	Name four varieties of pears that are used for manufacturing 'Perry'.	[2]	2	1
Q4	(b)	Why is sake made by multiple parallel fermentation process?	[3]	2	2
Q5	(a)	How would you treat 'Odium' and 'Mildew'?	[2]	3	3
Q5	(b)	Briefly explain the factors that affect the quality of wine.	[3]	3	2

:::::: 28/09/2022 :::::M