

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

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : III
SESSION : MO/2022

SUBJECT: HM203 FOOD AND BEVERAGE SERVICE - III

TIME: 3:00 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) Differentiate between fermented and distilled beverage. [2]
Q.1(b) How are ethyl alcohol and methyl alcohol chemically obtained? [3]
Q.1(c) Classify fermented beverage and explain all of them. [5]
- Q.2(a) Define beer. [2]
Q.2(b) Compare between top and bottom fermented beer. [3]
Q.2(c) Write down the importance of 'hops' and 'brewing' in beer manufacturing process. [5]
- Q.3(a) What is liqueur de tirage? [2]
Q.3(b) Differentiate between 'transfer method' and 'traditional method' of sparkling wine manufacturing. [3]
Q.3(c) Explain 'Solera System' with an example. [5]
- Q.4(a) Differentiate between A.O.C and V.D.Q.S. wine. [2]
Q.4(b) Classify Italian wine based on quality and explain all of them. [3]
Q.4(c) Classify Q.m.P. wine and explain all of them. [5]
- Q.5(a) Predict the outcome if we ferment white wine in an open fermenting tank. [2]
Q.5(b) What could be the potential reasons behind 'wild' beer? [3]
Q.5(c) How would you pair wine with food? [5]

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