

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION MO/2023)

CLASS: BHMCT
BRANCH: HMCT

SEMESTER : III
SESSION : MO/2023

SUBJECT: HM203 FOOD & BEVERAGE SERVICE III

TIME: 02 Hours

FULL MARKS: 25

INSTRUCTIONS:

1. The question paper contains 5 questions each of 5 marks and total 25 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Tables/Data handbook/Graph paper etc., if applicable, will be supplied to the candidates
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		CO	BL
Q.1(a) What are the characteristics of beverage?	[2]	1	1
Q.1(b) Differentiate between ethyl alcohol and methyl alcohol.	[3]	1	3
Q.2(a) Distinguish between top fermented and bottom fermented beer.	[2]	2	4
Q.2(b) Classify wine & explain all of them.	[3]	1	2,3
Q.3(a) What the characteristics of top fermented beer?	[2]	2	2
Q.3(b) What could be the potential reasons behind wild beer?	[3]	2	3
Q.4(a) What are the functions of hops in beer manufacturing?	[2]	2	2
Q.4(b) Why sake is made by multiple parallel fermentation process?	[3]	2	2
Q.5(a) Distinguish between liqueur and aromatized wine.	[2]	1	3
Q.5(b) How 'starter mash/shubo' and 'main mash/moromi' are prepared?	[3]	2	2

:::21/09/2023 E:::