

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

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER : III/ADD
SESSION : MO/2024**

SUBJECT: HM203 FOOD & 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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		CO	BL
Q.1(a)	Classify wine and explain all of them with examples.	[5] 1	3,2
Q.1(b)	Differentiate between fermented and distilled beverage with examples.	[5] 1	3
Q.2(a)	What are the functions of 'Hops' in beer manufacturing?	[5] 2	2
Q.2(b)	Compare top and bottom fermented beer.	[5] 2	4
Q.3(a)	How transfer method is different than Charmat method in terms of sparkling wine manufacturing.	[5] 3	5
Q.3(b)	Broadly explain 'Solera Process' with a diagram.	[5] 3	2
Q.4(a)	Why the production of sake involves a multiple parallel fermentation process.	[5] 5	4
Q.4(b)	Differentiate between Cider and Perry.	[5] 5	3
Q.5(a)	Classify Italian wine based on quality and explain all of them.	[5] 4	3,2
Q.5(b)	Classify German wine based on quality and explain all of them.	[5] 4	3,2

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