

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

**CLASS: BHMCT
BRANCH: HMCT**

**SEMESTER : III
SESSION : MO/2025**

SUBJECT: HM24203 FOOD AND 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)	Differentiate between fermentation and distillation process.	[5] 1	3
Q.1(b)	Classify fermented beverage and explain all of them.	[5] 1	3,2
Q.2(a)	Differentiate between top and bottom fermented beer.	[5] 2	3
Q.2(b)	What could be reasons behind 'flat' and 'cloudy' beer?	[5] 2	4
Q.3(a)	Assess the importance of 'Liqueur de tirage' and 'Liqueur d'Expedition' in champagne manufacturing?	[5] 3	4
Q.3(b)	Broadly explain 'Solera Process' with a diagram.	[5] 3	2
Q.4(a)	Classify French wine based on quality and explain all of them.	[5] 4	3,2
Q.4(b)	Classify German wine based on quality and explain all of them.	[5] 4	3,2
Q.5(a)	Why 'Sake' is made by multiple parallel fermentation process?	[5] 5	2
Q.5(b)	How 'Cider' differs from 'Perry'?	[5] 5	3

::::::21/11/2025::::::E