Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT - SEMESTER–V EXAMINATION – WINTER 2015

Subject Code: 153302 **Date: 18/12/2015**

Subject Name: Food & Beverage Operation

Time: 10:30am to 1:00pm **Total Marks: 70**

Instructions:

1. **Attempt all questions.**
2. **Make suitable assumptions wherever necessary.**
3. **Figures to the right indicate full marks.**

Q.1	**(a)**	Define wine. Explain the following wines in brief, a. Sparkling wine b. Fortified wine c. Table wine d. Desert wine	**07**
	(b)	Short note: vinification & minimum 5 steps for the same process	**07**
Q.2	**(a)**	Describe viticulture in brief. Explain the factor affecting it.	**07**
	(b)	Composition of grape with a diagram.	**07**
		OR	
	(b)	Explain the concept of “45” to judge wine.	**07**
Q.3	**(a)**	Draw a diagram of red and white wine glasses and explain the difference between them.	**07**
	(b)	Explain in detail about French wine, 2 regions and 2 wines from each region.	**07**
		OR	
Q.3	**(a)**	Explain the saying “all champagnes are sparkling wines but all sparkling wines are not champagnes.”	**07**
	(b)	Write a note on Italian wine lows.	**07**
Q.4	**(a)**	Name 5 glass wares used for wine service with diagram.	**07**
	(b)	Explain various types of trolleys used in F & B service.	**07**
		OR	
Q.4	**(a)**	Short note: sparkling wines, procedure of service & equipments used	**07**
	(b)	Define buffet and explain its types.	**07**
Q.5	**(a)**	Define the following: a. Noble wrote b. DOCG c. IGT d. AOC	**07**
	(b)	Short note : classification of wine	**07**
		OR	
Q.5	**(a)**	Explain Solera system.	**07**
	(b)	Short note: TDH table setups	**07**

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