

**TILAK MAHARASHTRA VIDYAPEETH, PUNE**  
**BBA IN HOSPITALITY & TOURISM (BBAHT)**  
**EXAMINATION: JANUARY 2023**  
**THIRD SEMESTER**

**Subject : - Food and Beverage Service - III (HT18-124312)**

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**Date: 10/01/2023**

**Total Marks: 60**

**Time: 10.00 am to 12.30 pm**

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- Instructions:** 1) Question No. 1 is compulsory  
2) Attempt any FIVE questions from Question. 2 to Question.8.  
3) Each question carries 10 marks.

- Q. 1 Explain the following terms in one sentence. (10)**
1. Maceration
  2. Must
  3. Cider
  4. Lees
  5. Vintage Wine
  6. Viticulture
  7. Cellar
  8. Fortified Wine
  9. Humidor
  10. Wine
- Q. 2 a. Explain the points to be considered while reading a wine label. (05)**  
**b. Explain the service procedure of Decanted Wine? (05)**
- Q. 3 Explain the traditional manufacturing process of Champagne – Methodé Champenoise in details? (10)**
- Q. 4 a. Write any Ten imported beer brands with country of origin? (05)**  
**b. Explain the guidelines which can be used while matching food & wine? (05)**
- Q. 5 a. Give an example of red wine & white wine grapes? (Five Each) (05)**  
**b. Write a short note on Solera System? (05)**
- Q.6 a. Classify cigar according to size? (05)**  
**b. Name & explain the essential ingredients in beer making in brief? (05)**
- Q.7 a. Write a short note on Remuage and Degorgment? (05)**  
**b. Draw the flow chart of making of Table wine? (05)**
- Q.8 a. Explain the composition of grapes? (05)**  
**b. Explain any two Tobacco curing process? (05)**