

TILAK MAHARASHTRA VIDYAPEETH, PUNE
BBA IN HOSPITALITY & TOURISM (BBAHT)
EXAMINATION: DECEMBER 2022
THIRD SEMESTER

C/CB
60:40

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

Date: 06/12/2022

Total Marks: 60

Time: 2.00 pm to 4.30 pm

- Instructions:** 1) Each question carries 10 marks.
2) Attempt any 06 questions.
3) Draw neat labeled diagrams wherever necessary.

- Q. 1. Explain the following terms in one sentence. (10)**
1. Maceration
 2. Must
 3. Cider
 4. Alcohol
 5. Bodega
 6. Flor
 7. Fortified Wine
 8. Humidor
 9. Blush Wine
 10. Liqueur d'expedition
- Q. 2. a. Explain the points to be considered while reading a wine label. (05)**
b. Write a short note on Storage of Cigar (05)
- Q. 3. a. Explain any five types of beer in brief? (05)**
b. Write a short note on Solera System? (05)
- Q. 4. a. Explain the service procedure of Decanted Wine? (05)**
b. Name & explain the essential ingredients in beer making in brief? (05)
- Q. 5. a. List down any five red wine and white wine grapes. (05)**
b. Explain in details parts of Cigar (05)
- Q. 6. Explain the traditional manufacturing process of Champagne – Methode Champagnoise in details? (10)**
- Q. 7. a. Write a short note on Remuage and Degorgment? (05)**
b. Write any 5 brands of RED wine along with the name of the grapes? (05)
- Q. 8. a. Write any Ten Brands of Cigar? (05)**
b. Write any Ten imported beer brands with country of origin? (05)
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