

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

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

Date: 22/11/2023

Total Marks: 60

Time: 10.00 am to 12.30 pm

Instructions: 1) Each question carries 10 marks.
2) Attempt any 06 questions.

- Q. 1 Explain the following terms in one sentence. (10)**
1. Vintage Wine
 2. Must
 3. Cider
 4. Lees
 5. Maceration
 6. Viticulture
 7. Cellar
 8. Fortified Wine
 9. Humidor
 10. Liqueur d expedition
- Q. 2 a. Explain the composition of grapes? (05)**
- b. Write a short note on Storage of Cigar (05)
- Q. 3 a. Write a short note on Remuage and Degorgment? (05)**
- b. Draw the flow chart of making of Table wine? (05)
- Q. 4 a. Classify cigar according to size? (05)**
- b. Name & explain the essential ingredients in beer making in brief? (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. Explain any 5 types of Beer in brief. (05)**
- b. Explain the guidelines which can be used while matching food & wine? (05)
- Q. 7 a. Explain the points to be considered while reading a wine label. (05)**
- b. Explain the service procedure of Decanted Wine? (05)
- Q. 8 Explain the traditional manufacturing process of Champagne – MethodéChampenoise in details? (10)**