



# AJEENKYA

## D Y PATIL UNIVERSITY

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### End Term Examination (December 2019)

School: School Of Hotel Management Program: B.Sc H&HA  
Course: Food & Beverage Service Course Code: HOM 203  
Semester: III Max Marks: 50 Duration (mins): 120

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**Q.1 Define the following(Any Five) (10 Marks)**

a) Fermentation b) Distillation c) Beer d) Budget e) Aperitif f) Wine g) must

**Q.2 Answer any the following(Any Two) (5X2=10 Marks)**

1. Explain the French wine laws.
2. Explain the food & wine harmony chart.
3. Explain the spirit based aperitifs.

**Q.3 Answer the Following(Any Two) (5X2=10 Marks)**

1. Explain in detail the manufacturing process of Red Wine
2. Explain the Beer Manufacturing process in detail.
3. Explain the Italian Wine Laws

**Q.4 Fill in the Blanks**

**(5 Marks)**

- 1..... add bitterness to the beer.
- 2.DOCG stands for.....
- 3.VDQS stands for.....
- 4.Two white grapes are..... &.....
- 5.Outer waxy coating of grapes is known as .....

**Q.5 Answer the following**

**(5 marks)**

1. Name any Four wine diseases.
- 2 Name any Five White Grapes with country of origin.

**Q.6 Explain in brief (Any Two)**

**(5x2=10 Marks)**

1. Explain how beverages are classified.
2. Define Budget. What are various kinds of Budgets?
- 3.What is difference between Old World Wine &New World Wine.

**\*\*\*\*\*ALL THE BEST\*\*\*\*\***