



AJEENKYA

D Y PATIL UNIVERSITY

End Term Examination (December 2019)

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

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 types of Beer 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*******