



MBO-BHTM-AFBSI-4.2 Seat No. _____

**Second Year B. H. T. M. (Sem. IV)
(CBCS) Examination**

March / April - 2018

**4.2 : Advance Food & Beverage Service - I
(New Course)**

Time : 3 Hours]

[Total Marks : 70

- Instructions :** (1) The maximum marks are 70. All questions carry equal marks.
(2) The maximum marks are assigned in front of each question.
(3) Question 1 is compulsory.
(4) Attempt any four questions from question 2 to Question 8.

1 Do as directed : **7+7=14**

(A) Match the following :

Group - A	Group - B
(A) Cabemet Sauvignon	Spicy and tropical bouquet
(B) Chardonnay	Noble Rot
(C) Chenin Blanc	Muscat des Beumes-de-Venise/ Italian Sparking wine Asti
(D) Gamay	Italian Grape
(E) Gewuiztraminer	Grape for Champagen
(F) Grenache	Generic Wine for Rose from Bordeaux in France
(G) Muscat	Chateau-neuf-du-pape
(H) Nebbiolo	Carbonic Maceration
(I) Riesling	Apply aroma
(J) Semillon	All styles of wine

(B) Match the following :

Group - A	Group - B
(A) Corked Wines	(i) TCA
(B) Acetification	(ii) Vinegar
(C) Hydrogen Sulphide	(iii) Stabilisation
(D) Lees	(iv) Rotten Eggs
(E) Malolactic Conversion	(v) Heavy Toast
(F) Spicy Wines	(vi) Fining
(G) Tartar Flake	(vii) Buttery wines

2 Write short notes on any **two** out of the following : **7+7=14**

- (a) Any one Rot
- (b) Any one Mildew
- (c) Any one Dead Arm infection
- (d) Vine Growth Cycle

3 Describe in detail any **two** from the following : **7+7=14**

- (a) Maceration
- (b) Fermentation
- (c) Ageing
- (d) Harvest

OR

3 Explain the service of Sparkling / Red / White and Fortified wine indicating the general principles of service of wine? **14**

4 Do as directed : **7+7=14**

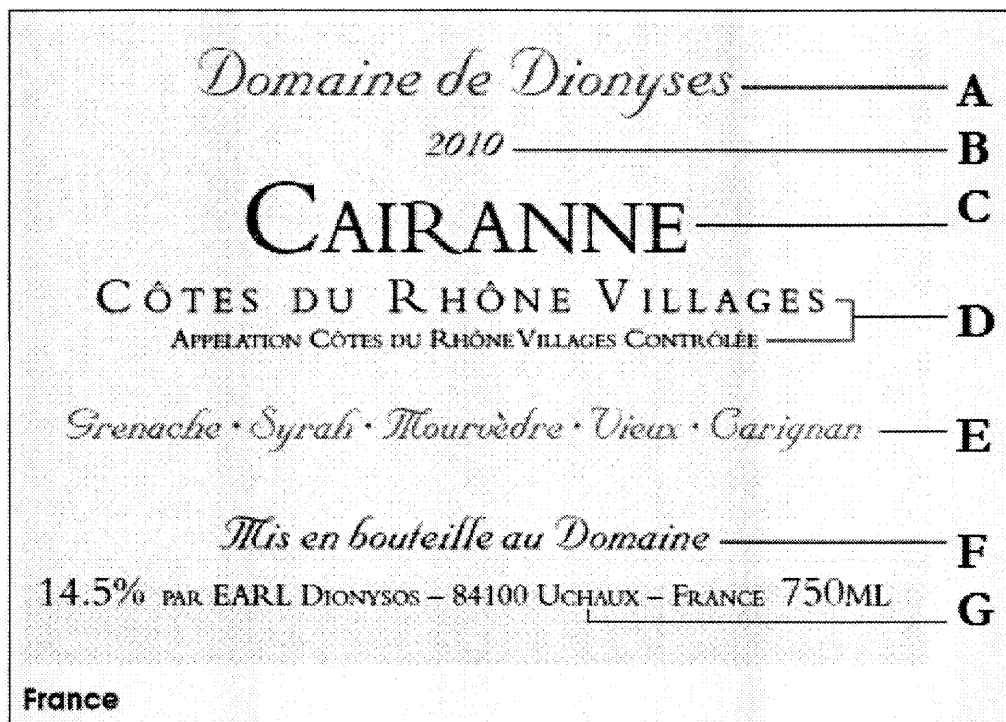
- (a) Define the term 'Exothermic'. Enumerate the properties of Ethanol. What do you mean by Old World and New World? Also indicate the two prominent vine species used for viticulture? Why is Grafting done on American Rootstocks? Enumerate the factors which affect the quality of wine.
- (b) What is Wine List? How is wine list prepared? What is the role of BIN Number mentioned on wine list?

5 With the help of neat chart, explain all methods of making of Champagne. **14**

6 Write a detailed note on Sensory evaluation of Wine. **14**

OR

- 6 What is Sherry? How is Sherry Produced? Classify the types of Sherry. 14
- 7 Do as Directed : 7+7=14
- (a) What are aromatised wines? Describe Vermouth and Chamberyze.
- (b) Define the following terms : 7
- (i) Viticulture
- (ii) Alcohol
- (iii) Decantation
- (iv) Wine
- (v) Oenology
- (vi) Phenology
- (vii) Ampelography
- 8 Do as directed : 7+7=14
- (a) Write a detailed note on Labels. What do the following alphabets on the Labels indicate?



- (b) From the following menu, identify the principles used for Food and Wine Pairing. Also indicate other principles not covered by this menu.

<p style="text-align: center;">DINNER WITH OPERA AT THE RITZ Friday 26th January 2018 £395 per person Norfolk Crab, Pickled Cucumber, Egg Yolk and Platinum Caviar 2013, Riesling Rheinschiefer, Schatzel Rheinhessen, Germany — Zephyrs of Sole Tout Paris 2012 Macon-Chardonnay Clos de la Crochette, Les Heritier du Comte Lafon Burgundy, France — Fillet of Sika Deer, Red Cabbage, Poached Pear and Glazed Chestnut 2012, Amarone della Valpolicella Classico "Costasera", Masi Veneto, Italy — Vanilla Yoghurt Mousseline, Poached Rhubarb and Ginger 2009, Muscat de Beaumes de Venise Domaine de Coyeux Rhone — Ritz Selection Coffee, Ritz Selection Tea, Herbal Infusions Frvolities</p>
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