



DAG-010-1204002 Seat No. _____

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

April / May - 2022

Advance Food and Beverage Service-1 : Paper-4.2

(New Course)

Faculty Code : 010

Subject Code : 1204002

Time : 3 Hours]

[Total Marks : 70

- Instructions :** (1) The maximum marks are 70.
(2) Attempt any **five** questions.
(3) All questions carry 14 marks each.

1 Fill in the blanks :

- (a) Spur Trained vines are _____ pruned whereas cane trained vines are _____ pruned.
- (b) Verasion happens _____ after fruit set in the month of _____ in N. Hemisphere.
- (c) Climatic conditions related to specific vine is known as _____.
- (d) Trellis is a manmade physical structure, consisting of _____ made of _____, and _____.
- (e) Fishy mushroom odour found in wine indicates that the grape is affected by _____.
- (f) The aroma of fenugreek comes from the _____ wines.
- (g) Harvesting is done in the _____ season.
- (h) Root growth is known as _____.
- (i) _____, _____, & _____ are the acids found in grapes.
- (j) The knowlege or study of wine is known as _____.
- (k) The waxy coating on the grape is known as _____.
- (l) Harvesting of chardonnay for Champagne is done in the month of _____.
- (m) $1^{\circ} \text{Bé} =$ _____
- (n) 80% of tannins and colours in maceration period is obtained within _____ days.

- 2 Define the term fermentation. Explain the fermentation process in detail. With the help of the chemical equation, prove that x grams of Sugar approximately given x/2 grams of ethanol. Also mention the biochemical process in detail.

OR

Explain the service of Sparkling and White wine indicating the general principles of service of wine ?

- 3 With the help of a neat chart explain the annual vine growth cycle in detail. Define the terms 'Trellis' and 'Training System'. What are the objectives of training systems ? Classify the training systems. Explain in detail.

OR

Define the terms 'Beverage' and 'alcohol'. With the help of a neat chart, classify beverages and indicate their examples. What are congeners ? Classify them and mention impact of each congener on bouquet of wine.

- 4 Write short notes on any two :

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- (a) Phylloxera Vastatrix
- (b) Grey Rot
- (c) Powdery Mildew
- (d) Dead Arm

OR

Write short notes on any 2 training systems from the following. Also indicate their merits and demerits.

- (a) Scott Henry
- (b) Vertical Shoot Positioning
- (c) Guyot

- 5 Write short notes on any 2 types of white grapes and any 2 red grapes.

- 6 Write a detailed note on factors of viticulture. Enumerate and explain the factors to be considered for fermentation. What is wine ? Mention the composition of wine and grape with a neat chart.

OR

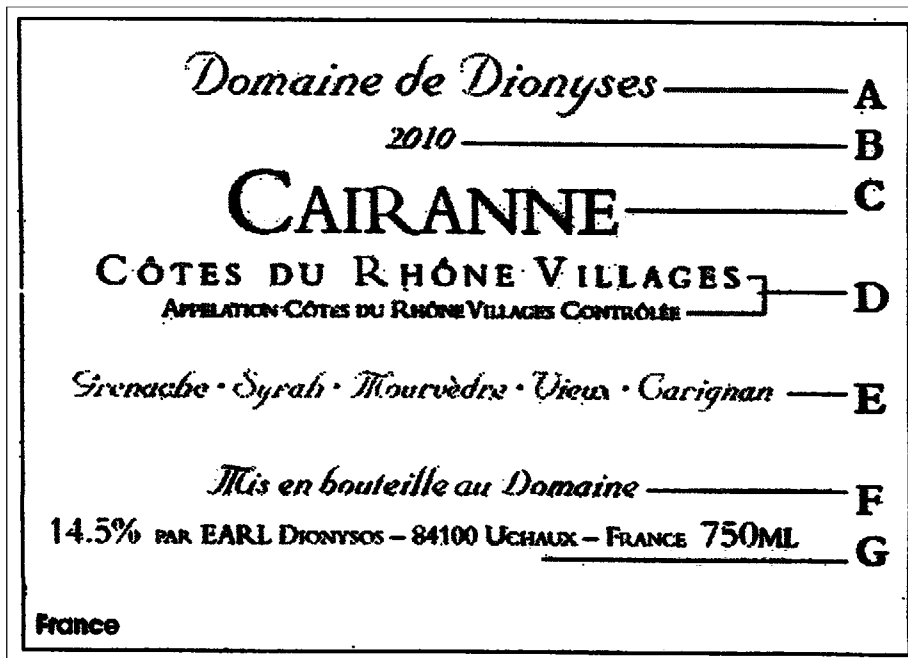
With the help of flow chart of vinification process of Red Wine, write detailed note on the Vinification process indicating the key steps with the key points.

- 7 With the help of neat chart, explain all methods of making of Champagne.

- 8 Do as Directed : 7x7=14
- (a) What are aromatised wines ? Describe Vermouth and Chamberyette.
- (b) Write short note on Residual Sugar, Enrichment. Must Weight & Liqueur d'expedition.

OR

- Do as Directed : 7x7=14
- (a) Write a detailed note on Lables. What does the following number on the Labels indicate ?



- (b) Write a detailed note on Professional Evaluation of Wine.
- 9 Explain the service of Sparking and Fortified wine indicating the general principles of service of wine ?
- 10 Do as directed : 7x7=14
- (a) What is Wine List ? How is wine list prepared ? What is the role of BIN Number mentioned on wine list ?
- (b) Describe in detail the following terms :
- (i) Ageing
- (ii) Harvest