



Seat No. \_\_\_\_\_

**HI-010-1204002**

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

**Examination**

**April - 2023**

**4.2 : Advance Food and**

**Beverage service-I\*\*\***

*(New Course)*

**Faculty Code : 010**

**Subject Code : 1204002**

**Time : 2:30 Hours / Total Marks : 70**

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

**1** Fill in the blanks:

- (a) Spur Trained vines are \_\_\_\_\_ pruned whereas cane trained vines are \_\_\_\_\_ pruned.
- (b) Veraison happens \_\_\_\_\_ after fruit set in the mouth 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 knowledge or study of wind 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) 1o Be = \_\_\_\_\_
- (n) 80% of tannins and cooours 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 180 grams of sugar approximately give 90 grams of ethanol. Also mention the biochemical process in detail.

**OR**

- 2 Explain the service of sparkling and white 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.

**OR**

- 3 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 note on : (any two)

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

**OR**

- 4 Write short notes on any two 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 two: Chardonnay, Semillon, Malbec and Tempranillo.

- 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**

- 6 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 next chart, explain all methods of making of Champagne.

8 Do as directed: 7+7=14

- (a) What are aromatized wines ? Describe Vermouth and chamberyzette.
- (b) Write short note on Residual Sugar, Enrichment, Must Weight and Liqueur d'expedition.

**OR**

Do as directed: 14

- (a) What does the following number on the Labels indicate ?



9 Write a detailed note on Professional Evaluation of wine/ How is wine pairing guide prepared?

10 Do as directed: 7+7=14

- (a) What is Wine List? How is wine list prepared ? What is the role of BIN number mentioned on wine list ?
- (b) Write a detailed note on food and Wine Harmony.