Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

BHMCT- SEMESTER– V • EXAMINATION – SUMMER 2015

Subject Code:153302 **Date:**07/**05/2015**

Subject Name: Food & Beverage Operation

Time: 02.30pm-05.00pm **Total Marks: 70**

Instructions:

1. **Attempt all questions.**
2. **Make suitable assumptions wherever necessary.**
3. **Figures to the right indicate full marks.**

Q.1	**(a)**	Define Wine. Elaborate various types of Fermentation.	**07**
	(b)	Define: Phylloxera, Bordeaux Mixture.	**07**
Q.2	**(a)**	Discuss Vinification process in details.	**07**
	(b)	Draw the classification of wine with example.	**07**
		OR	
	(b)	Explain few French wine regions in details.	**07**
Q.3	**(a)**	Elaborate general rules for food and wine pairing.	**07**
	(b)	Prepare basic three course international menu with accompanying wine.	**07**
		OR	
Q.3	**(a)**	Define Aperitif? Classify Aperitif.	**07**
	(b)	Explain why all sparkling wines are not Champagne?	**07**
Q.4	**(a)**	Discuss Wine regulations & its advantage?	**07**
	(b)	Explain any three French wine regulations?	**07**
		OR	
Q.4	**(a)**	Explain the procedure followed for service of Red Wine.	**07**
	(b)	Write seven Red Grape varieties with country of origin.	**07**
Q.5	**(a)**	Discuss Gueridon Service Method in details.	**07**
	(b)	Explain various materials & equipments used in Gueridon service.	**07**
		OR	
Q.5	**(a)**	Explain the term Buffet? What are the forms of Buffet?	**07**
	(b)	Write the sequence of Buffet Services.	**07**

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