

**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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