Seat No.:	Enrolment No.

## **GUJARAT TECHNOLOGICAL UNIVERSITY**

B. HMCT – SEMESTER – V • EXAMINATION – WINTER 2013 Subject Code: 153302 Date: 02-12-2013 **Subject Name: Food and Beverage Operation** Time: 10.30 am - 01.00 pm **Total Marks: 70 Instructions:** 1. Attempt all questions. Make suitable assumptions wherever necessary. Figures to the right indicate full marks. **Q.1** 07 (a) Name and Explain in details the principal red and white grapes used for wine making with general characteristics of each? Describe in lines how Fortified wines differ from Aromatized wines? **07 (b) Q.2** (a) Broadly explain the various vine diseases that effect the viticulture cycle? 07 'Choosing wine to complete soup altogether optional'. Discuss **(b)** 07 Express the following terms: Vin de Pays; Rose; Cru; Sec; Poulet Roti; Sit-**(b)** 07 down buffet; fortified wine. **Q.3** Explain in details the different classifications of Wine 07 (a) List down any seven characteristics of Gueridon service? 07 **(b)** Explain the meaning of the term Wine in your own words. 07 **Q.3** (a) Explain in your own words how Hors d'oeuvres trolley differs from flambé **(b)** 07 trolley with few examples of each? 07 **Q.4** Elucidate in details the several factors that are undertaken while serving wines? (a) Name and list seven different spirit based aperitifs with their service and **(b)** 07 storage? OR **Q.4** Write a note on storage of wine. 07 (a) **(b)** Write a brief introduction on Aperitifs. 07 **Q.5** Illustrate the checklist of service procedure followed in Gueridon service? **07** (a) **(b)** Explain any seven points that should be considered while setting up the buffet? **07** Define function catering? Describe the different types of buffet in buffet **Q.5** 07 (a) functions? **(b)** List down in sequence the ingredients and equipments used along with the 07 method of service provided in Crepes Suzette.

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