Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

HMCT – SEMESTER – V • EXAMINATION – WINTER 2014

Subject Code: 153302 **Date: 29/12/2014**

Subject Name: Food & Beverage Operation

Time:10:30 am to 01:00 pm **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)**	Briefly describe fortified wine with three example	**07**
	(b)	Explain the different types of buffet laid in banquet	**07**
Q.2	**(a)**	Mention 10 stemmed glasses used in all variety of wines with their measurement & uses	**07**
	(b)	Explain the methode Champagne process with example	**07**
		OR	
	(b)	Describe the points used to consider while serving wine and food together	**07**
Q.3	**(a)**	Write note on Ice, wine Rose wine & Vintage wine	**07**
	(b)	Write a short note on Aperitifs & briefly describe the types of wine based	**07**
		OR	
Q.3	**(a)**	List down the equipments with usage and service procedure of Guerdon service	**07**
	(b)	Name and describe the Vine diseases in points?	**07**
Q.4	**(a)**	Describe in details the origin and definition of Gueridon service?	**07**
	(b)	Write down the services of important dishes i.e. Crepes Suzette ; Poulet roti ; Florida Cocktail ?	**07**
		OR	
Q.4	**(a)**	Write in sequence the service of Red Wine with the points to remember.	**07**
	(b)	Briefly write the service of Aperitif with the slaves equipments required.	**07**
Q.5	**(a)**	Write a note on the service of sparkling wine.	**07**
	(b)	Write a note on reading a wine – lebel.	**07**
		OR	
Q.5	**(a)**	Decantation is a process , by which sediments develop in wine due to long storage? explain.	**07**
	(b)	Define the term buffet and list eight buffet equipments with their uses	**07**

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