

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY
BE / BHMCT – SEMESTER V– EXAMINATION – SUMMER 2016

Subject Code: 153302

Date: 19/11/2016

Subject Name: Food & Beverage Operation

Time: 10:30 AM to 1:00 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) | What is Vine? Explain few vine species? | 07 |
| | (b) | How vine can be grown climatically? | 07 |
| Q.2 | (a) | Explain the term Wine & its medico socio benefits? | 07 |
| | (b) | Discuss various fermentation methods? | 07 |
| OR | | | |
| | (b) | Write down 5 white & 5 black grape varieties in details of its origin? | 07 |
| Q.3 | (a) | Elaborate the steps of viticulture? | 07 |
| | (b) | Elucidate the term Vinification? | 07 |
| OR | | | |
| Q.3 | (a) | What is noble rot? What are the advantages of it? | 07 |
| | (b) | Explain major wine regulations of France? | 07 |
| Q.4 | (a) | Write in details of wine regions of Italy? | 07 |
| | (b) | Define & classify Aperitif? | 07 |
| OR | | | |
| Q.4 | (a) | Define Gueridon & its origin? | 07 |
| | (b) | Elaborate basic principles of food and wine pairing? | 07 |
| Q.5 | (a) | Explain the storage & service of Sparkling wine | 07 |
| | (b) | Discuss in brief of Mathode de champaignoise | 07 |
| OR | | | |
| Q.5 | (a) | Define the term Buffet? What are the various forms of it? | 07 |
| | (b) | Enlist various equipments needed for a break fast buffet set up? | 07 |
