

19. Write notes on :

- (a) Double fermentation in champagne (5)
- (b) Production of chianti (5)

20. What is sherry? Explain the various stages in production of sherry with special reference to solera system.

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S.No. 1921

12UHM06

(For the candidates admitted from 2012 – 2013 onwards)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2017.

Third Semester

Hotel Management and Catering Science

FOOD AND BEVERAGE SERVICE – III

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20 marks)

Answer ALL questions.

1. What is patent still?
2. What do you mean by brewing?
3. Give any four examples for black grapes used in wine production.
4. Give any four examples for sweet wines.
5. Give any four examples for bitters.
6. Who is domperignon?
7. What do you mean by A.O.C. wines?

8. What is moselle?
9. Give any four examples for Spanish wines.
10. What information will you get from the label of wine bottle?

PART B — (5 × 5 = 25 marks)

Answer ALL questions.

11. (a) What is fermentation? Mention its role in wine production.

Or

- (b) Comment on any two scales of measuring alcoholic strength.

12. (a) Write notes on various faults found in wine.

Or

- (b) Write notes on production of table wine.

13. (a) Write notes on any two speciality wines of Portugal.

Or

- (b) Write notes on any five sizes of champagne bottles.

14. (a) What is Hock? Mention about its production.

Or

- (b) Write notes on wines of Burgundy.

15. (a) Write notes on Spanish wine making laws.

Or

- (b) Write notes on styles of sherry.

PART C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Write notes on :

- (a) Advantages and limitations of pot still (5)

- (b) Classification of alcoholic beverages (5)

17. Define the term wine. Classify wines and explain their characteristics with examples.

18. Write notes on :

- (a) Production of vermouth (5)

- (b) Types of champagne (5)