

Total No. of Questions: 7

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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CC302/2025/BHMCT_SEM3

SYBHMCT (Third Semester) Examination, 2025

CC302 - FOOD & BEVERAGE SERVICE - III

(2021 Pattern)

Time: 2 Hrs. 30 Mins.

Maximum Marks: 50

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

Q1. Explain the terms :

- A) Define Alcoholic Beverages. [2]
- B) Classify Alcoholic Beverages with examples. [2]
- C) Define Beer. [2]
- D) Define Wine. [2]
- E) Define Aperitif. [2]

- Q2. A) Explain fermented, distilled, and compound beverages with suitable examples. [5]
- B) Describe the manufacturing process of Beer with a neat flow chart. [5]

- Q3. A) Differentiate between Ale and Lager with examples. [5]
- B) List and explain common faults in Beer (Sour, Cloudy, Flat, Foreign bodies). [5]

- Q4. A) Classify Wines with examples of each type. [5]
- B) Explain the vinification process of Red, White, and Rosé wines. [5]

- Q5. A) Describe viticulture and the steps involved in grape cultivation. [5]
- B) Explain major wine-producing regions of France with examples. [5]

- Q6. A) Describe the Champagne manufacturing process and types of Champagne. [5]
- B) Write short notes on any two: (a) Italian Wines (b) German Wines (c) Spanish Wines. [5]

- Q7. A) Define Aperitifs and explain types of wine-based and spirit-based aperitifs. [5]
- B) Explain any two new concepts in the wine industry: climate change, sustainability, or wine tourism. [5]
