

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/CC302/2026/BHMCT_SEM3

SYBHMCT (Third Semester) Examination, 2026

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) Ale [2]
- B) Sherry [2]
- C) Malaga [2]
- D) Apertif [2]
- E) Champagne [2]

Q2. A) Enlist and explain the process of beer manufacturing. [5]

B) Define wine and explain the different types of wines. [5]

Q3. A) Elaborate on the different types of vine diseases. [5]

B) Enlist and elaborate on Italian wine laws. [5]

Q4. A) Classify the types of aperitifs and give appropriate examples. [5]

B) Define viticulture and explain its methods. [5]

Q5. A) Enlist and explain the different faults in beer. [5]

B) Explain the methods of manufacturing sparkling wine. [5]

Q6. A) Elaborate on the impact of climate change on the global wine industry. [5]

B) Enlist and elaborate on French wine laws. [5]

Q7. A) Explain spirit-based aperitifs and bitters. [5]

B) Elaborate on the sustainable practices used by wineries. [5]
