

Total No. of Questions: 4

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PCC232/2026/BHMCT\_SEM3

SYBHMCT (Third Semester) Examination, 2026

PCC232 - FOOD & BEVERAGE SERVICE II

Rev (2023 Pattern)

Time: 1 Hour

Maximum Marks: 15

Instructions: -

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

Q1. Explain the terms:

- A) Top Fermented Beer [1]
- B) Fortified Wine [1]
- C) Agraffe [1]
- D) Blanc de Blanc [1]
- E) Lillet [1]

Q2. Classify and explain the different types of wines based on Nature. [5]

Q3. Enlist and explain the wine regions of France with one example from each. [5]

Q4. Explain the manufacturing process of sherry with diagram and explain any 2 types of sherry. [5]

\*\*\*\*\*