

School of Hospitality

Hotel Management

ETE - Jun 2023

Time : 3 Hours

Marks : 50

Sem VI - BMMH3038 - Advanced FandB Service I

Your answer should be specific to the question asked

Draw neat labeled diagrams wherever necessary

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| 1. | What is Viticulture. | K1 CO1 (2) |
| 2. | What are 'Tears' in Wine? | K1 CO2 (2) |
| 3. | Explain Sparkling Wine. | K2 CO5 (2) |
| 4. | Classify Umami. | K2 CO3 (2) |
| 5. | Interpret Degorgement. | K2 CO4 (2) |
| 6. | Identify the process of Decanting in detail. | K3 CO1 (5) |
| 7. | Analyze the difference between the Red and White wine glass and the reason behind the different shapes with diagram. | K4 CO3 (6) |
| 8. | Choose the basic factors when pairing Food with Wine. | K3 CO2 (5) |
| 9. | Determine the production of Mozzarella cheese and suggest wine pairing. | K5 CO2 (8) |
| 10. | Analyze the proper procedure of tasting red wine. | K4 CO4 (8) |
| 11. | Categorize the Traditional method of making Champagne. | K4 CO1 (8) |