

Reg. No.

--	--	--	--	--	--	--	--	--	--



BHSHSC 152

**Credit Based II Semester B.Sc. (HS) Examination, September 2022
F & B SERVICE – II**

Time : 3 Hours

Max. Marks : 80

Instructions : 1) Answer **any ten** from Part – **A**.
2) Answer **any four** from Part – **B**.

PART – A

Answer **any ten**.

(10×2=20)

- I. a) Vinification
- b) Bordeaux
- c) Port
- d) Vermouth
- e) Aromatized Wine
- f) Fino
- g) Merlot
- h) Decanting
- i) Noble Rot
- j) Pips
- k) Magnum
- l) AOC.

PART – B

Answer **any four**.

- II. Explain the Method champenoise in detail. **15**
- III. Draw the wine label of France and explain it. **15**
- IV. Explain the manufacturing process of Madeira. **15**
- V. Explain the service procedure of red wine and white wine in a Restaurant. **15**
- VI. Give in detail the wine of Germany giving reference to all the regions. **15**
- VII. Explain the manufacturing process of white wine with the help of flow chart. **15**
