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BHSHSCN 203

**II Semester B.Sc.(HS) Examination, September 2022
(NEP-2020) (2021-22 Batch Onwards)
FOOD AND BEVERAGE SERVICE – II (DSCC)**

Time : 2 Hours

Max. Marks : 60

- Instructions :** 1) Answer **any five** from Part – A.
2) Answer **any four** from Part – B.
3) Answer **any three** from Part – C.

PART – A

I. Answer **any five** :

(5×2=10)

- 1) Pips
- 2) Port
- 3) Ullage
- 4) Viticulture
- 5) AOC
- 6) Jeroboam
- 7) Lees
- 8) Blanc de Blanc.

PART – B

II. Answer **any four** :

(4×5=20)

- 1) Explain the service of red wine.
- 2) Explain transfer method.
- 3) Draw the wine lable of France.
- 4) Explain various faults found in wine.

P.T.O.



- 5) Write 5 different size and name of Champagne bottles.
- 6) Explain the wine law of Italy.
- 7) Write the procedure for wine decanting.
- 8) List different styles of maderia.

PART – C

III. Answer **any three** :

(3×10=30)

- 1) Explain in detail about the wines of Germany.
 - 2) Explain the manufacturing process of rose wine with the help of flow chart.
 - 3) Explain the manufacturing process of Champagne.
 - 4) Explain the service procedure of sparkling wine in a standard restaurant.
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