

GUJARAT TECHNOLOGICAL UNIVERSITY**B. HMCT – SEMESTER – V • EXAMINATION – WINTER 2013****Subject Code: 153302****Date: 02-12-2013****Subject Name: Food and Beverage Operation****Time: 10.30 am - 01.00 pm****Total Marks: 70****Instructions:**

1. Attempt all questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

- Q.1** (a) Name and Explain in details the principal red and white grapes used for wine making with general characteristics of each? **07**
(b) Describe in lines how Fortified wines differ from Aromatized wines? **07**
- Q.2** (a) Broadly explain the various vine diseases that effect the viticulture cycle? **07**
(b) 'Choosing wine to complete soup altogether optional'. Discuss **07**
- OR**
- (b) Express the following terms: Vin de Pays; Rose; Cru; Sec; Poulet Roti; Sit-down buffet; fortified wine. **07**
- Q.3** (a) Explain in details the different classifications of Wine **07**
(b) List down any seven characteristics of Gueridon service? **07**
- OR**
- Q.3** (a) Explain the meaning of the term Wine in your own words. **07**
(b) Explain in your own words how Hors d'oeuvres trolley differs from flambé trolley with few examples of each? **07**
- Q.4** (a) Elucidate in details the several factors that are undertaken while serving wines? **07**
(b) Name and list seven different spirit based aperitifs with their service and storage? **07**
- OR**
- Q.4** (a) Write a note on storage of wine. **07**
(b) Write a brief introduction on Aperitifs. **07**
- Q.5** (a) Illustrate the checklist of service procedure followed in Gueridon service? **07**
(b) Explain any seven points that should be considered while setting up the buffet? **07**
- OR**
- Q.5** (a) Define function catering? Describe the different types of buffet in buffet functions? **07**
(b) List down in sequence the ingredients and equipments used along with the method of service provided in Crepes Suzette. **07**
