

GUJARAT TECHNOLOGICAL UNIVERSITY
HMCT – SEMESTER – V • EXAMINATION – WINTER 2014

Subject Code: 153302**Date: 29/12/2014****Subject Name: Food & Beverage Operation****Time: 10:30 am to 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)** Briefly describe fortified wine with three example **07**
(b) Explain the different types of buffet laid in banquet **07**
- Q.2 (a)** Mention 10 stemmed glasses used in all variety of wines with their measurement & uses **07**
(b) Explain the methode Champagne process with example **07**
- OR**
- (b)** Describe the points used to consider while serving wine and food together **07**
- Q.3 (a)** Write note on Ice, wine Rose wine & Vintage wine **07**
(b) Write a short note on Aperitifs & briefly describe the types of wine based **07**
- OR**
- Q.3 (a)** List down the equipments with usage and service procedure of Guerdon service **07**
(b) Name and describe the Vine diseases in points? **07**
- Q.4 (a)** Describe in details the origin and definition of Gueridon service? **07**
(b) Write down the services of important dishes i.e. Crepes Suzette ; Poulet roti ; Florida Cocktail ? **07**
- OR**
- Q.4 (a)** Write in sequence the service of Red Wine with the points to remember. **07**
(b) Briefly write the service of Aperitif with the slaves equipments required. **07**
- Q.5 (a)** Write a note on the service of sparkling wine. **07**
(b) Write a note on reading a wine – lebel. **07**
- OR**
- Q.5 (a)** Decantation is a process , by which sediments develop in wine due to long storage? explain. **07**
(b) Define the term buffet and list eight buffet equipments with their uses **07**
