

SARDAR PATEL UNIVERSITY
S.Y.B.B.A. (HM), IV-SEMESTER
Monday, 18TH APRIL 2016
SESSION – MORNING (10:30 A.M. TO 12:30 P.M.)
FOOD & BEVERAGE SERVICE MANAGEMENT-I (UM04CBBH02)

TOTAL MARKS: 60

No. of Pages - 01

Note: 1. Figures to the right indicate marks of the questions.
 2. Answers should be precise and to the point.

- Q1. (A) Draw the beverage classification chart with a description of each section. [8]
 (B) What is mineral or natural spring water? Give at least three international names of each with their countries name and type. [7]
- OR
- Q1. (A) Write a note on cold non-alcoholic beverage. [8]
 (B) Write a note on squashes and syrups. [7]
- Q2. (A) What are the various methods for production of black tea? [8]
 (B) Write a note on storage and service of tea. [7]
- OR
- Q2. (A) How coffee beans are processed and what are the common degrees of roasting of coffee? [8]
 (B) Describe any two methods of making coffee from the following: [7]
 a) Percolator method b) Instant method c) Vacuum Infusion method
- Q3. (A) Draw the flowchart and describe the classification of wine. Define vinification. [8]
 (B) What are factors affecting the characteristics of wine. [7]
- OR
- Q3. (A) What are France's wine producing regions? [8]
 (B) What is Champagne and describe the 'Methode Champenoise' method of production of champagne? [7]
- Q4. (A) What is distillation? Describe in detail what is pot still distillation [8]
 (B) Explain solera system [7]
- OR
- Q4. (A) Describe the production of brandy with a help of flow chart and differentiate Cognac and Armagnac brandy. [8]
 (B) Justify 'All cognacs are brandies but all brandies are not cognac'. [7]
