



QP CODE: 25801259

Reg No :

Name :

BHM DEGREE REGULAR / SUPPLEMENTARY EXAMINATIONS, MARCH 2025

Fourth Semester

BACHELOR IN HOTEL MANAGEMENT

BH4CRT20 - FOOD AND BEVERAGE SERVICE OPERATIONS - II

2020 Admission onwards

2E78580F

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. What are beverages?
2. What is distillation?
3. Mention two examples for vine species.
4. Why pruning is carried out for vines?
5. Name two constituents of grape.
6. Why fining is done for wines?
7. Name any two sparkling wines.
8. What is Lagar?
9. What is Dubonnet?
10. Name two popular brands of bitters.
11. Name any two old world wine countries.
12. Define DOCG.

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. Explain distilled alcoholic beverages.





14. Explain any two fermented alcoholic beverages.
15. List out the names of five vitis vinifera white grape varieties.
16. Write short note on history of wine.
17. Draw and explain the basic classification of wines.
18. Distinguish between Fino and Manzanilla.
19. Write short note on estufagem.
20. Explain various ways by which wines can be stored.
21. Explain wine regions of New Zealand.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain the most common vine diseases.
23. Explain the steps in Champagne production.
24. Explain the manufacturing process and service of Vermouth.
25. Explain the wine regions and wine laws of South Africa.

(2×15=30)

