



**SECTION - B (35 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 × 7 = 35)

ALL questions carry EQUAL Marks (5 x 1 = 55)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Illustrate the various types of Aromatized wines.	K2	CO1
	(OR)			
	11.b.	Explain the factors including the quality of wine.		
2	12.a.	Analyze the wine regulations of France.	K4	CO2
	(OR)			
	12.b.	Discover the Italian wine regions.		
3	13.a.	Evaluate the wine regions of Portugal.	K5	CO3
	(OR)			
	13.b.	Explain the famous grape varieties of Italy.		
4	14.a.	Estimate the various American viticulturl areas.	K6	CO4
	(OR)			
	14.b.	Elaborate the grape varieties used in the making of Australian wine.		
5	15.a.	What are the terms appeared on Champagne label?	K1	CO5
	(OR)			
	15.b.	Find out the different wine bottle sizes.		

**SECTION -C (30 Marks)**

Answer ANY THREE questions

ALL questions carry EQUAL Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Distinguish the stages involved in wine making.	K4	CO1
2	17	Judge the famous wines across key French regions.	K5	CO2
3	18	Inspect the wine labeling requirements in German.	K4	CO3
4	19	Outline the wine regions of USA.	K2	CO4
5	20	Identify the key steps of wine tasting.	K3	CO5