

Branch – CATERING SCIENCE & HOTEL MANAGEMENT

Time: Three Hours

Maximum: 75 Marks

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Cont...

SECTION - B (35 Marks)Answer ALL questions
ALL questions carry EQUAL Marks

(5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Explain the constituents of Wine.	K5	CO1
	(OR)			
	11.b.	Summarize the Grape varieties used in red wine making.		
2	12.a.	Explain the wine laws of Italy?	K4	CO2
	(OR)			
	12.b.	Identify the any 7 grape varieties of Italy with description.		
3	13.a.	Analyse the famous grape varieties of Portugal.	K4	CO3
	(OR)			
	13.b.	Examine the wine growing regions of Spain.		
4	14.a.	Provide the wine labeling requirements in America.	K3	CO4
	(OR)			
	14.b.	Explain the wine regions in India.		
5	15.a.	Explain the factors to be considered while tasting wine.	K3	CO5
	(OR)			
	15.b.	Prepare the tips for pairing of food and wine.		

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	Explain the various faults in wine.	K5	CO1
2	17	Summarize the major wine growing regions of France.	K5	CO2
3	18	Explain the wine producing regions of Germany.	K4	CO3
4	19	Discover the wine regions of South Australia.	K3	CO4
5	20	Explain the key components of a wine label.	K4	CO5

Z-Z-Z

END