

BBAHHM
COURSE : HHMDSE-2

BBA(H) in Hotel & Hospitality Management
(Even management / Wine & Brewed Beverages)

Time- 2 Hours

Full Marks: 50

Answer the following questions (Any Five):

10x5= 50

1) Match the following.

10

1. Phylloxera	1. France
2. Vitis vinifera	2. Spain
3. Malolactie fermentation	3. Aphid
4. Blush	4. Bacteria
5. Merlot	5. Black Grape
6. VDQS	6. Vine
7. Remuage	7. Pink Wine
8. Sherry	8. Champagne
9. Riesling	9. Lees
10. Racking	10. White Grape

2) Explain with diagram the Beer production method.

10

3) Describe Chaptalisation & maceration carbonie.

10

4) Describe Method Champeniose. Name 5 brands of Champagne.

10

5) What do you mean by an event? What ar the different categories of event?

(4+6)

6) Write briefly about the growth event management industry in India.

10

7) What is the role of an Event Manager? List the key steps for a successful event.

(5+5)

8) What is event management and describe its objectives.

10

9) Write common characteristics of Project and event.

10

10) Write a note on the French wine laws and wine categories.

10
