

B.H.M.C.T. Sem-V (CBCS 2016 Course) : SUMMER - 2019

SUBJECT : ALCOHOLIC BEVERAGES - I

Day : Saturday
Date : 20/04/2019

S-2019-2421

Time : 02.00 PM To 04.30 PM
Max. Marks : 60

N.B.

- 1) All questions are **COMPULSORY**.
- 2) Figures to the **RIGHT** indicate **FULL** marks.
- 3) Answer to both sections should be written in separate answer book.

SECTION – I

Q.1 Attempt **ANY SIX** of the following. **(06)**

- | | |
|------------|---------------------|
| i) Pupitre | v) Criadera |
| ii) Punt | vi) Grist |
| iii) Flor | vii) Cap Management |
| iv) LDE | viii) LDT |

Q.2 Attempt **ANY THREE** of the following. **(12)**

- a) Discuss the following faults in wine.
 - i) Vinegar
 - ii) Corked wine
 - iii) Excess sulphur
 - iv) Foreign material and sediments
- b) Define Bitters. Explain the following bitters
 - i) Campari
 - ii) Jagermeister
 - iii) Amer Picon
- c) Give step by step procedure of making red wine.
- d) Give manufacturing process of beer in 8 steps.

Q.3 Attempt **ANY THREE** of the following. **(12)**

- a) Give the importance of following ingredients for beer production.
 - i) Hops
 - ii) Yeast
 - iii) Malt
 - iv) Water
- b) Write the features of the following style of Vermouth.
 - i) Rose vermouth
 - ii) Dry vermouth
 - iii) Bianco
 - iv) Sweet vermouth
- c) Explain the following constituents of Grapes.
 - i) Skin
 - ii) Pulp
 - iii) Stalk
 - iv) Pips
- d) Define the following terms with reference to the colour of wrapper of cigar.
 - i) Candela
 - ii) Claro
 - iii) Maduro
 - iv) Colorado-claro

P.T.O.

SECTION – II

Q.4 Attempt **ANY SIX** of the following. **(06)**

- | | |
|-----------------------|----------------------------|
| i) Acetobacter | v) Mistelle |
| ii) Estufa | vi) Agraffe |
| iii) Bodegas | vii) Chaptalization |
| iv) Remuage | viii) Sparging |

Q.5 Attempt **ANY THREE** of the following. **(12)**

- a)** Explain the following curing process of tobacco.
- i) Sun curing
 - ii) Fire curing
 - iii) Flue curing
 - iv) Air curing
- b)** Write a note on :-
- i) Methode Champenoise
 - ii) Degorgement
- c)** Differentiate between Ale and Large beer.
- d)** Write a note on following Italian wine laws and classification
- i) Vino da Tavola
 - ii) Indicazione Geografica Tipica
 - iii) Denominazione di origine controllata
 - iv) Denominazione di origine controllata e Garantita.

Q.6 Attempt **ANY THREE** of the following. **(12)**

- a)** Explain the importance of Decanting and give service procedure.
- b)** Give the champagne bottle sizes for following terms
- i) Magnum
 - ii) Jeroboam
 - iii) Rehoboam
 - iv) Balthazar
- c)** Explain the following enemies of Vine.
- i) Phylloxera Vastaterix
 - ii) Powdery Mildew
 - iii) Frost
 - iv) Chlorosis
- d)** Explain the reasons of following faults in beer.
- i) Sour beer
 - ii) Cloudy beer

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