## B.Sc. (Hospitality & Hotel Administration)(CBCS 2016 Course Sem-IV : SUMMER - 2019

## **SUBJECT: ALCOHOLIC BEVERAGES - II**

Time: 10.00 AM To 12.30 PM Day : Tuesday S-2019-2434 : 09/04/2019 Date Max. Marks: 60 N. B. : 1) All questions are **COMPULSORY**. 2) Figures to the right indicate FULL marks. 3) Answers to both the sections should be written in **SEPARATE** answer books. 4) Draw neat and labeled diagram WHEREVER necessary. **SECTION - I** Explain ANY SIX of the following: Q. 1 (06)Bourbon **Aperitifs** a) e) Porter Must b) f) Absinthe Pilsner c) **g**) Pernod h) Dunder d) Q. 2 Answer **ANY THREE** of the following: (12)a) Write a short note on aperitifs. Explain the process of making white wine with the help of a flowchart. b) Explain manufacture of beer in six steps. c) Explain the storage of cigars and give any four cigar sizes. d) Q. 3 Answer **ANY THREE** of the following: (12)What are the general guidelines for matching wines and food? a) Explain the manufacturing process of Tequila and list 5 brands of it. b) Explain in detail the percolation method of making liqueurs. c) What are bitters? Explain the manufacturing process of bitters. d) SECTION - II (06)Q. 4 Explain **ANY SIX** of the following: Fortified wines Vatted malt a) e) Cordials Blue Agave b) f) Sparkling wine Lees c) g) Ricard Campari d) (12)O. 5 Answer **ANY THREE** of the following: What is a fortified wine? Explain solera system in detail. a) Explain the service procedure of cigarettes and list 5 brands of it. b) Distinguish between top fermented beer and bottom fermented beer. c) Draw a neat and labeled diagram and explain the patent still method of d) distillation. (12)Q. 6 Answer **ANY THREE** of the following: Explain Bordeaux and Burgundy as wine growing regions. a) Name the base spirit and flavor of the following: b) Bailey's iv) Malibu Galliano i) Tia Maria ii) iii) Distinguish between Scotch Whisky and Irish Whiskey. c) List and explain the ingredients used in beer making. d)

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