B.H.M.C.T. Sem-VI (CBCS 2016 Course) : SUMMER - 2019 SUBJECT : ALCOHOLIC BEVERAGES - II

Tuesday 10.00 AM To 12.30 PM Day Time: S-2019-2427 09/04/2019 Date Max. Marks: 60 N. B. : All questions are **COMPULSORY**. 1) 2) Figures to the right indicate FULL marks. SECTION - I Q. 1 Attempt ANY SIX of the following: (06)Fermentation Dunder **i**) v) Distillation ii) Molasses vi) iii) Grist Sloe Gin vii) Bonne Chauffe iv) Mash viii) Q. 2 Attempt ANY THREE of the following: (12)With the help of a diagram explain the working of a Pot Still. a) b) Describe the various steps involved in the production of Malt Whisky. c) Discuss various styles of Vodka and list five international brands of Vodka. d) Describe the manufacturing process of Tequila. Q. 3 Attempt ANY THREE of the following: (12)a) Explain the following: **Pastis** Arrack (iii ii) Feni iv) Schnapps b) Differentiate between Scotch Whisky and Irish Whiskey. Give base spirit and flavor for the following Liqueurs: Midori Cointreau iii) Jagermeister Kahlua ii) iv) Discuss any four methods used in the making of cocktails. SECTION - II Attempt ANY SIX of the following: (06)Q. 4 Maceration Agave v) i) Absinthe Anejo ii) vi) Cordial iii) Head vii) Heart viii) Pisco iv) Attempt ANY THREE of the following: Q. 5 (12)Discuss the various labeling languages used for Cognac. Discuss the different types of Gin and list five international brands of Gin. b) Discuss the various styles of Malt Whisky. Describe the manufacturing process of Vodka and list five international brands of Vodka. (12)Q. 6 Attempt ANY THREE of the following: Describe the production process of Cognac. a) Discuss various styles of Rum and list five international brands of Rum. b) Describe following method of making Liqueurs: c) Distillation Infusion (ii d) Discuss any eight rules to be followed while making cocktails.

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