

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

**SUBJECT : ALCOHOLIC BEVERAGES – I**

Day : Wednesday  
Date : 24/04/2019

Time : 10.00 AM To 12.30 PM  
Max. Marks : 60

**S-2019-2432**

**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.

**SECTION - I**

- Q. 1** Explain **ANY SIX** of the following: **(06)**
- |                 |           |
|-----------------|-----------|
| a) Angels share | e) VSOP   |
| b) Blue wine    | f) Must   |
| c) Korn         | g) Kirsch |
| d) Binder       | h) Marc   |
- Q. 2** Attempt **ANY THREE** of the following: **(12)**
- a) Explain the production process of Cocoa.
  - b) Write a short note on Aperitifs.
  - c) Name and explain 4 types of American Whiskies and list 5 brands of it.
  - d) Explain the different methods of curing tobacco.
- Q. 3** Attempt **ANY THREE** of the following: **(12)**
- a) Explain in detail the ingredients used in the making of carbonated beverages.
  - b) Explain the different types of wine.
  - c) Define bitters. Explain different types of bitters with brands.
  - d) Explain the service procedure of cigar and list 5 brands of cigar.

**SECTION - II**

- Q. 4** Explain **ANY SIX** of the following: **(06)**
- |               |                |
|---------------|----------------|
| a) Grist      | e) Bagasse     |
| b) Pilsner    | f) Sake        |
| c) Doppelkorn | g) Hors d' age |
| d) Muddled    | h) CCC         |
- Q. 5** Attempt **ANY THREE** of the following: **(12)**
- a) Explain in detail different types of Teas.
  - b) Explain in detail 4 types of beer and list 5 international brands of beer.
  - c) Explain the different styles of Rum and list 5 international brands of it.
  - d) Give the base spirit and flavor the following:
    - i) Jagermeister
    - ii) Bailey's Irish Cream
    - iii) Galliano
    - iv) Tia Maria
- Q. 6** Attempt **ANY THREE** of the following: **(12)**
- a) Distinguish between Cognac and Armagnac.
  - b) Explain the production process of coffee.
  - c) Give the base spirit and style of mixing for the following:
    - i) Pink lady
    - ii) Gimlet
    - iii) Manhattan
    - iv) Blue lagoon
  - d) Explain the following:
    - i) Schnapps
    - ii) Feni
    - iii) Arrack
    - iv) Ouzo

\* \* \* \* \*