

**B.SC. (HOSPITALITY & HOTEL ADMINISTRATION)(CBCS  
2016 COURSE SEM-III : SUMMER - 2018**

**SUBJECT: ALCOHOLIC BEVERAGES-I**

Day: **Saturday**  
Date: **21/04/2018**

**S-2018-2126**

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 the both sections should be written in **SEPARATE** answer books.

**SECTION-I**

- Q.1** Explain **ANY SIX** of the following : **(06)**
- |                          |                    |
|--------------------------|--------------------|
| <b>a)</b> Vins Mousseux  | <b>e)</b> Toddies  |
| <b>b)</b> Sparkling Wine | <b>f)</b> Frappes  |
| <b>c)</b> Hors d'age     | <b>g)</b> Cordials |
| <b>d)</b> Dunder         | <b>h)</b> Kirsch   |
- Q.2** Attempt **ANY THREE** of the following : **(12)**
- a)** Draw a flow chart and explain briefly the various types of non alcoholic beverages.
  - b)** Explain different types of aperitifs and list 5 brands of it.
  - c)** What is brandy and explain different types of brandy.
  - d)** Explain the service procedure of Cigars and list 5 brands of it.
- Q.3** Attempt **ANY THREE** of the following : **(12)**
- a)** Explain in detail the service procedure of coffee.
  - b)** Explain the following
    - a)** Stout **c)** Pilsner
    - b)** Porter **d)** Weisse Beer
  - c)** Explain different types of bitters and list 5 brands of it.
  - d)** Explain the storage of Cigars. Give the size and colour of Cigars.

**SECTION-II**

- Q.4** Explain **ANY SIX** of the following : **(06)**
- |                         |                             |
|-------------------------|-----------------------------|
| <b>a)</b> Maturing      | <b>e)</b> Muddling          |
| <b>b)</b> Blue Wine     | <b>f)</b> Blending          |
| <b>c)</b> Bonne Chauffe | <b>g)</b> Angoustra Bitters |
| <b>d)</b> Single Malt   | <b>h)</b> Ouzo              |
- Q.5** Attempt **ANY THREE** of the following : **(12)**
- a)** Explain the following with their ways of serving:
    - a)** Earl Grey **c)** English Breakfast
    - b)** Assam Tea **d)** Jasmine
  - b)** What are fortified wines? Name and explain the different types of Fortified Wines.
  - c)** Name and explain the different types of American Whiskey.
  - d)** Give the base spirit and flavor for the following:
    - a)** Cointreau **c)** Midori
    - b)** Sambuca **d)** Malibu
- Q.6** Attempt **ANY THREE** of the following : **(12)**
- a)** Explain the production process of tea.
  - b)** What is Cognac? Explain the label language of Cognac.
  - c)** Explain any 8 golden rules to be kept in mind while making Cocktails.
  - d)** Explain the following:
    - a)** Arrack **c)** Pastis
    - b)** Feni **d)** Doppelkorn