

**B.SC. (HOSPITALITY & HOTEL ADMINISTRATION)(CBCS
2016 COURSE SEM-III (CBCS 2016 COURSE) : WINTER - 2017**

SUBJECT: ALCOHOLIC BEVERAGES-I

Day: **Thursday**
Date: **16/11/2017**

W-2017-1442

12.30 PM. To 3.00 PM.
Time: _____
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)**
- | | |
|----------------|--------------|
| a) Vine | e) Pot Still |
| b) Blush Wines | f) Brouillis |
| c) Collins | g) Sours |
| d) Feni | h) Aquavit |
- Q.2** Attempt **ANY THREE** of the following : **(12)**
- a) Explain in detail the ingredients used in the making of carbonated beverages.
 - b) Define aperitifs. Explain the service of any four aperitifs.
 - c) Explain the different types of Tequilla 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 the production process of Coffee.
 - b) What is Wine and explain the different types of Wines.
 - c) Define bitters. Explain the different types of bitters with brands.
 - d) Explain the composition of Cigar and list 5 brands of Cigar.

SECTION-II

- Q.4** Explain **ANY SIX** of the following : **(06)**
- | | |
|--------------------|-----------------|
| a) Marc | e) Distillation |
| b) Egg Noggs | f) Toddies |
| c) Fernet Barnca | g) Blue Wine |
| d) Aromatized Wine | h) Pastis |
- Q.5** Attempt **ANY THREE** of the following : **(12)**
- a) Explain in detail the different types of Tea.
 - b) Explain in detail 5 types of beer and list five international brands of beer.
 - c) Explain different styles of Malt Whisky.
 - d) Give the base spirit and flavor for the following:
 - a) Chartreuse
 - b) Bailey's Irish Cream
 - c) Jagermeister
 - d) Galliano
- Q.6** Attempt **ANY THREE** of the following : **(12)**
- a) Explain the different types of Vodka and list 5 international brands of it.
 - b) Explain the production process of Cocoa.
 - c) Give the base spirit, style of mixing and glassware for the following:
 - a) Manhattan
 - b) Pink Lady
 - c) Mint Julep
 - d) Whisky Sour
 - d) Explain the following:
 - a) Fruit Brandies
 - b) Cordials
 - c) Arrack
 - d) Ouzo