

BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2016 COURSE)
B.Sc. (H. & H.A.) Sem - III : WINTER :- 2021
SUBJECT: ALCOHOLIC BEVERAGES-I

Day : Thursday
Date 27-01-2022

W-15251-2021

Time : 02:00 PM-04:30 PM
Max. Marks: 60

N.B.:

- 1) All questions are **COMPULSORY**
- 2) Answers to both the sections to be written in **SAME** answer booklet

SECTION - I

Q.1) Explain the following: (Any 6) (1 Marks X 6 = 06)

- | | |
|----------------|-------------------|
| a) Jagermister | e) Wort |
| b) Wine | f) Shaker |
| c) Lager | g) Sake |
| d) Maturation | h) Fortified Wine |

Q.2) Attempt ANY THREE of the following (4 Marks X 3 = 12)

- a) List any 8 brands of Cigars.
- b) List any 4 brands of Dry and Sweet Vermouth.
- c) List any 8 Brands of Tequila.
- d) List any 4 International and 4 Domestic Beers.

Q.3) Attempt ANY THREE of the following (4 Marks X 3 = 12)

- a) List any 8 equipments used for making cocktails.
- b) List any 8 brands of Cigarettes.
- c) Classify wine based on its taste.
- d) List 4 Herbs & Spices flavored Liqueurs.

SECTION - II

Q.4) Explain the following: (Any 6) (1 Marks X 6 = 06)

- | | |
|-------------|-------------|
| a) Midori | e) Armagnac |
| b) Liqueurs | f) Korn |
| c) Perry | g) Pinas |
| d) Jiggers | h) Ales |

Q.5) Attempt ANY THREE of the following (4 Marks X 3 = 12)

- a) List any 8 Brands of Champagne.
- b) Difference between Scotch whisky and Irish whiskey.
- c) Write step by step procedure in Red wine production.
- d) List any 4 Aniseed flavored Liqueurs.

Q.6) Attempt ANY THREE of the following (4 Marks X 3 = 12)

- a) Write a short note on manufacturing process of Liqueurs.
- b) Give the recipe for Bloody Mary.
- c) List any 8 Black grapes.
- d) List any 8 brands of Vodka.