

B. Sc.(HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)
SEM-IV *Winter-2021*
SUBJECT: ALCOHOLIC BEVERAGES- I (Theory)

Day: Thursday
Date: 16-12-2021

W-19873-2021

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 **SIX**) (1 Marks X 6 = 06)

- | | |
|---------------|-------------------|
| a) Kahlua | e) Cognac |
| b) Maturation | f) Fortified Wine |
| c) Cider | g) Liqueurs |
| d) Brewing | h) Mistelle |

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

- a) Explain the 4 basic styles of Vermouth.
- b) Write a short note on Cognac.
- c) Explain Pisco and Sake in short.
- d) List any 4 orange flavored Liqueurs.

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

- a) List any 8 Bitters.
- b) List and explain any 4 styles of Gin.
- c) List any 8 Brands of Champagne.
- d) List any 8 brands of Cigars.

SECTION - II

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

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

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

- a) List any 8 equipments used for making cocktails.
- 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 recipe for Bloody Mary.
- c) List any 8 Black grapes.
- d) List any 8 brands of Vodka.
