BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE) B.Sc. (H. & H.A.) Sem-V: WINTER: 2021 SUBJECT: ALCOHOLIC BEVERAGES-II

Day: Wednesday Time: 10:00 AM-12:30 PM Date: 29-12-2021 W-19885-2021 Max.Marks 60 **N.B.**: 1) All questions are **COMPULSORY**. 2) Both the sections should be written in the **same** answer sheet. **SECTION - I** Q.1) Attempt any SIX of the following (1 mark x6=6 marks)a) Angostura Bitter e) Grappa b) Ale Bagasse f) Old Tom Gin c) Malting g) d) Blended Whisky Aperitifs Q.2) Answer any THREE of the following (4 marks x3=12 marks)a) With help of a neat labeled diagram explain Patent still method of distillation b) List any 04 brands of Indian and International Gin c) Explain production process of Cognac d) List any 08 brands of Rum Q.3) Answer any THREE of the following (4 marks x3=12 marks)a) Explain the manufacturing process of London dry Gin b) List any 04 brands of American and Canadian whisky c) Write a short note on styles of Rum d) List any 08 brands of Brandy **SECTION - II** Q.4) Attempt any SIX of the following (1 mark x6=6 marks) a) Cocktail Feni e) b) Absinthe Zubrowka f) c) Digestive Liqueur Pernod d) Pinas Q.5) Answer any THREE of the following (4 marks x3=12 marks)a) Explain various methods of making liqueurs **b)** List any 08 brands of Vodka c) Give 02 recipes of Rum based cocktails d) Explain manufacturing of Tequila Q.6) Answer any **THREE** of the following (4 marks x3=12 marks)a) Explain manufacturing of Vodka b) Write a short note on Pastis and Arrack

c) What are various methods of making cocktails

d) List 04 brands of Tequila and liqueurs