

**BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)**

**B.Sc. (H. & H.A.) Sem-IV : WINTER- 2022**

**SUBJECT : ALCOHOLIC BEVERAGES-I**

Day : Thursday

Time : 10:00 AM-12:30 PM

Date : 15-12-2022

**W-19873-2022**

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) Mistelle | e) abv      |
| b) Wort     | f) Jiggers  |
| c) Sake     | g) Grappa   |
| d) VSOP     | h) Liqueurs |

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

- a) Write a note on types of Scotch.
- b) Discuss the Classification of Wines based on its colour.
- c) List and explain any two methods of making Cocktails.
- d) List any 4 Orange flavored Liqueurs.

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

- a) Explain the components of Cocktail.
- b) List any 8 Brands of Irish whiskey.
- c) List any 4 brands of Sherry.
- d) List any 8 bitters.

**SECTION - II**

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

- |              |                 |
|--------------|-----------------|
| a) AmerPicon | e) Single Malt  |
| b) Cider     | f) Muddler      |
| c) Lager     | g) Fermentation |
| d) Blending  | h) Bitters      |

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

- a) Explain the classification chart of Aperitifs.
- b) Write a short note on Pastis.
- c) List and explain various types of Rum.
- d) Explain the manufacturing styles of Liqueurs.

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

- a) List any 2 recipes of Whisky based cocktails.
- b) List any 8 brands of Tequila.
- c) Explain the constituents of grapes with the help of a neat diagram.
- d) List any 8 brands of Cigarettes.

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