BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE) B.Sc. (H. & H.A.) Sem-IV: WINTER: 2025 SUBJECT: ALCOHOLIC BEVERAGES-I

Day: Friday

Date: 05/12/2025

W-19873-2025

Time: 10:00 AM-12:30 PM

Max. Marks: 60

N.B.:

1) ALL QUESTIONS are Compulsory

2) Answers to Both the sections to be written in the Same answer booklet

SECTION - I Q.1) Explain the following: (Any 6) (1 Marks X 6 = 06)Cynar e) Aromatized Wine b) Perry f) Marc c) Scotch Pina g) d) **Jiggers** Liqueurs h) Q.2) Attempt ANY THREE of the following (4 Marks X 3 = 12)a) Explain 4 basic styles of Vermouth. b) List any 8 International Brands of Vodka. c) Write any 8 golden rules which are considered while making cocktails. d) Write a short note on Aqvavit. Q.3) Attempt ANY THREE of the following (4 Marks X 3 = 12)a) Name 4 bitters & explain their features. b) What are the various flavouring agents used in the production of Liqueur? c) List any 8 brands of Rum. d) List any 8 brands of Cigars. SECTION - II Q.4) Explain the following: (Any (1 Marks X 6 = 06)a) Bitters Vatted Malt e) b) Must Muddler Cider c) Kahlua **VSOP** h) Grappa Q.5) Attempt ANY THREE of the following (4 Marks X 3 = 12)a) Give the recipe for Bloody Mary.

- b) Classify wine based on its taste.
- c) List any 8 brands of Tequila.
- d) Write any 4 coffee flavoured Liqueurs.

Q.6) Attempt ANY THREE of the following

(4 Marks X 3 = 12)

- a) List any 8 equipments used for making cocktails.
- b) List any 8 White grapes.
- c) List and explain various styles of Gin.
- d) Write 4 Herbs & Spices flavoured Liqueurs.
