

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

Day : Thursday
Date : 20/11/2025

W-19885-2025

Time : 10:00 AM-12:30 PM
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) Blended whisky | e) Distillation |
| b) Wort | f) ABV |
| c) Plymouth | g) VSOP |
| d) Aromatized wine | h) Aperitifs |

Q.2) Answer any **THREE** of the following (4 marks x3=12 marks)

- a) Differentiate between Pot still and Patent still method of distillation.
- b) List any 4 brands of Gin and Brandy.
- c) Explain any four types of Scotch whisky.
- d) Classify alcoholic beverages with one example each.

Q.3) Answer any **THREE** of the following (4 marks x3=12 marks)

- a) Explain manufacturing process of London dry Gin.
- b) List any 04 brands of Rum and Japanese whisky.
- c) Write a note on production process of Cognac.
- d) Write a note on any four types of rum.

SECTION - II

Q.4) Attempt any **SIX** of the following (1 mark x6=6 marks)

- | | |
|-------------------|--------------|
| a) Pina | e) Grappa |
| b) Shaking | f) Pernod |
| c) Fruit liqueurs | g) Schnapps |
| d) Zubrowka | h) Modifiers |

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Q.5) Answer any **THREE** of the following

(4 marks x3=12 marks)

- a) Explain manufacturing process of Tequila.
- b) Write any eight points to be kept in mind while making cocktails?
- c) List any 8 herb and spice flavored liqueurs.
- d) Explain any two types of Vodka.

Q.6) Answer any **THREE** of the following

(4 marks x3=12 marks)

- a) List any 08 equipment's used in cocktail making with its uses.
- b) Explain manufacturing process of liqueurs.
- c) List any 04 brands of Vodka and Tequila.
- d) Explain the following i) Aquavit ii) Arrack.

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