

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

**B.Sc. (H. & H.A.) Sem-IV :SUMMER- 2022  
SUBJECT : ALCOHOLIC BEVERAGES-I**

Day : Thursday  
Date : 23-06-2022

**S-19873-2022**

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 **SAME** answer booklet

**SECTION – I**

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

- |             |           |
|-------------|-----------|
| a) Suze     | e) Must   |
| b) Malt     | f) Pourer |
| c) Ales     | g) Fenny  |
| d) Blending | h) Base   |

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

- a) Explain the various types of Vodka.
- b) Draw a classification chart of Aperitifs.
- c) List any 4 coffee flavored Liqueurs.
- d) Write a short note on Pastis.

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

- a) List any 8 brands of Cigars.
- b) Give any 2 recipes for Vodka based cocktails.
- c) List any 8 Brands of Tequila.
- d) List any 4 International and 4 Domestic Beers.

**SECTION - II**

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

- |                |                   |
|----------------|-------------------|
| a) Jagermister | e) Wort           |
| b) Wine        | f) Shaker         |
| c) Lager       | g) Sake           |
| d) Maturation  | h) Fortified Wine |

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

- a) Write step by step procedure in White wine production.
- b) Explain any 2 methods of making Cocktails.
- c) List any 8 brands of Scotch whisky.
- d) List any 4 Herbs & Spices 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 the recipe for Mai Tai & Sunrise.
- c) List any 8 White grapes.
- d) Write a short note on attributes of Whisky.

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