

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

**B.Sc. (H. & H.A.) Sem-V :SUMMER- 2022  
SUBJECT : ALCOHOLIC BEVERAGES-II (THEORY)**

Day : Tuesday  
Date : 5/7/2022

**S-19885-2022**

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) Single Malt  | e) Aperitifs        |
| b) Beer         | f) Vermouth         |
| c) VSOP         | g) Alcoholic Wash   |
| d) Distillation | h) Angostura Bitter |

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

- a) Differentiate between Cognac and Armagnac
- b) List any 04 brands of Indian and International Gin
- c) With help of a neat labeled diagram explain Pot still method of distillation
- d) List any 08 brands of Rum

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

- a) Explain whisky manufacturing process
- b) Write a note on types of Gin
- c) List any 04 brands of American and Canadian whisky
- d) List any 08 international brands of Brandy

**SECTION - II**

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

- |              |              |
|--------------|--------------|
| a) Agave     | e) Digestive |
| b) Zubrowka  | f) ABV       |
| c) Modifiers | g) Cocktail  |
| d) Liqueur   | h) Feni      |

Q.5) Answer any **THREE** of the following (4 marks x3=12 marks)

- a) Write a short note on Aquavit and Schnapps
- b) List any 04 Orange flavored and 04 Coffee flavored liqueurs
- c) What points should be kept in mind while preparing a cocktail?
- d) Explain manufacturing of Tequila

Q.6) Answer any **THREE** of the following (4 marks x3=12 marks)

- a) Give any 02 recipes of whisky based cocktails
- b) Explain production process of liqueurs
- c) Explain manufacturing of Vodka
- d) List and explain the use of any 08 equipments used in a bar

\*\*\*\*\*