

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
(CBCS-2018 COURSE)
B.H.M.C.T. Sem-VI :SUMMER- 2022
SUBJECT : ALCOHOLIC BEVERAGES-II

Day : Monday
Date : 20-06-2022

S-19967-2022

Time : 02:00 PM-04:30 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) Distillation |
| b) Aperitifs | f) Mash |
| c) Eaux de vie | g) Dark Rum |
| d) Malting | h) ABV |

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

- a) With help of a neat labeled diagram, explain Pot still method of distillation.
- b) List any 08 brands of Gin .
- c) Explain types of Rum .
- d) Write a short note on i) American Whisky ii) Canadian Whisky.

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

- a) List any 4 brands of Scotch whisky and Rum .
- b) Differentiate between Cognac and Armagnac .
- c) With help of a flowchart classify alcoholic beverages.
- d) Explain types of Gin.

SECTION - II

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

- | | |
|-------------|-------------------|
| a) Pinas | e) Jigger |
| b) Arrack | f) Silver Tequila |
| c) Muddler | g) Schnapps |
| d) Zubrowka | h) Alcoholic wash |

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

(4 marks x3=12 marks)

- a) List and explain any four methods of making cocktails.
- b) Explain types of Vodka.
- c) Give manufacturing process of Tequila.
- d) Explain manufacturing process of liqueurs.

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

(4 marks x3=12 marks)

- a) Give recipe of any two whisky based cocktails.
- b) List any 04 brands of Tequila and Vodka.
- c) List and explain any four herb and spice based liqueurs.
- d) Explain the following
 - i) Dopppekorn
 - ii) Fenny
 - iii) Aquavit
 - iv) Grappa

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