

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

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

Day : Tuesday

Time : 10:00 AM-12:30 PM

Date : 29-11-2022

W-19885-2022

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 types of American 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 Irish whisky.
- c) Write a note on production process of Cognac.
- d) Write a note on types of rum.

SECTION – II

Q.4) Attempt any **SIX** of the following :

(1 mark x6=6 marks)

- | | |
|-------------------|--------------|
| a) Pinas | 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 of Tequila.
- b) What points to be kept in mind while making cocktails?
- c) List any 8 herb and spice flavored liqueurs.
- d) Explain types of Vodka.

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

(4 marks x3=12 marks)

- a) List any 08 equipment's 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 and ii) Arrack.

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