

BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE)

**B.H.M.C.T. Sem-V : WINTER- 2022
SUBJECT : ALCOHOLIC BEVERAGES-I**

Day : Tuesday

Time : 10:00 AM-12:30 PM

Date : 29-11-2022

W-19950-2022

Max. Marks : 60

N.B.:

- 1) All Questions are Compulsory
- 2) Answers to both the sections shall be written in the same answer booklet.

SECTION - I

Q.1) Attempt any Six of the following:

(1 Marks X 6 = 06)

- | | | | |
|-----------------|---------------------|------------------------|-------------------|
| a) Distillation | b) Brewing | c) Fermented beverages | d) Fine Champagne |
| e) VSOP | f) Fortified wines. | g) Blush wines | h) Vin mousseux |

Q.2) Attempt any Three of the following

(4 Marks X 3= 12)

- a) Explain any Two Fortified wines in detail.
- b) Write a Note and food and wine harmony.
- c) Explain the points to be considered in regards to storage of wines.
- d) What are vermouths? Explain any Four styles of vermouths.

Q.3) Attempt any Three of the following:

(4 Marks X 3= 12)

- a) Give a summary of beer production.
- b) Write a note on New world wines.
- c) Explain in detail any two examples of aromatized wines.
- d) Write a note on Service and storage of cigars.

SECTION - II

Q.4) Attempt any Six of the following:

(1 Marks X 6 = 06)

- | | | | |
|---------------|----------------|---------------|------------------|
| a) Eau-de-vie | b) Fore- shots | c) Maturing | d) Bonne Chauffe |
| e) Porter | f) Stout | g) VSO(h) Ale | |

Q.5) Answer any Three the following:

(4 Marks X 3= 12)

- a) Explain the various methods of adding carbonation to sparkling wines.
- b) List and explain Four types of beers with examples.
- c) List and explain any Four bitters along with their uses
- d) Briefly Explain the Fermentation process in the manufacturing of wines.

Q.6) Answer the following:

(4 Marks X 3= 12)

- a) How are sparkling wines classified on basis of sweetness?
- b) Draw a well labelled diagram of grape and state the uses of various parts in the Vinification process.
- c) Explain the process of blending of Sherry
- d) Explain Estufagem process in the manufacturing process of Madeira
