## BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE) B.Sc. (H. & H.A.) Sem-IV : WINTER : 2023 SUBJECT: ALCOHOLIC BEVERAGES-I

Day: Thursday Date: 7/12/2023

W-19873-2023

Time: 10:00 AM-12:30 PM

Max. Marks: 60

**N.B.:** 

1) ALL QUESTIONS are Compulsory

2) Answers to Both the sections are to be written in the **Same** answer booklet

## **SECTION -I**

Q.1) Explain the following: (Any 6)

(1 Marks X 6 = 06)

- Amer Picon a)
- Single Malt e)

b) Cider f) Muddler

c) Lager

Fermentation g)

d) Blending h) Bitters

Q.2) Attempt ANY THREE of the following

(4 Marks X 3 = 12)

- a) Write a note on types of Scotch Whisky.
- b) Write any 4 Orange flavoured Liqueurs.
- c) List any 4 brands of Sherry.
- d) Describe the components of the Cocktail.

Q.3) Attempt ANY THREE of the following

(4 Marks X 3 = 12)

- a) Write any 8 varieties of bitters.
- b) List any 8 Brands of Irish whiskeys.
- c) List and explain any two methods of making Cocktails.
- d) Describe the Classification of Wines.

## SECTION - II

Q.4) Explain the following: (Any

(1 Marks X 6 = 06)

Mistelle

Abv

Wort b)

f) **Jiggers** 

Sake c)

Grappa g)

**VSOP** 

Liqueurs

Q.5) Attempt ANY THREE of the following

(4 Marks X 3 = 12)

- a) Write a short note on Pastis.
- b) Write any 8 brands of Cigarettes.
- c) Describe any 8 brands of Tequila.
- d) List and explain various types of Rum.

## Q.6) Attempt ANY THREE of the following

(4 Marks X 3 = 12)

- a) Draw & Explain the constituents of grapes with the help of a neat diagram.
- b) Describe 4 flavour extraction methods of Liqueurs.
- c) Draw the classification chart of Aperitifs.
- d) List any 2 recipes for Whisky based cocktails.

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