BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (CBCS-2018 COURSE) B.H.M.C.T. Sem-VI :SUMMER : 2023

SUBJECT : ALCOHOLIC BEVERAGES-II

Day: Wednesday

Time: 02:00 PM-04:30 PM

Date: 17-05-2023

S-19967-2023

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) Cognac
- b) Grist
- c) Fermentation
- d) Applejack

- e) Old tom Gin
- f) Dunder
- g) Rye whisky
- h) Wort

Q.2) Answer any THREE of the following

(4 marks x3=12 marks)

- a) Differentiate between Scotch and Irish whiskey
- b) List any 08 brands of Rum.
- c) Explain labeling terminology of cognac brandy.
- d) With help of a neat labeled diagram explain Patent still method of distillation.

Q.3) Answer any **THREE of** the following

(4 marks x3=12 marks)

- a) List any 04 brands of whisky and Gin.
- b) Explain manufacturing process of Whisky.
- c) List any 08 brands of brandy.
- d) Explain manufacturing process of Rum.

SECTION - II

Q.4) Attempt any SIX of the following

(1 mark x6=6 marks)

- a) Absinthe
- b) Liqueurs
- c) Agave
- d) Bagasse

- e) Blending
- f) Korn
- g) Angostura Bitters
- h) Himadore

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

(4 marks x3=12 marks)

- a) Explain manufacturing process of Vodka.
- b) Write a short note on Aquavit and Pastis.
- c) List any 08 brands of vodka.
- d) Give recipe of any 2 rum based cocktails.

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

(4 marks x3=12 marks)

- a) Write a note on types of tequila.
- **b)** Explain any 4 orange based liqueurs.
- c) Explain types of liqueurs with appropriate examples.
- d) List any 08 golden rules to be followed while making cocktails.
