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

SUBJECT: ALCOHOLIC BEVERAGES-I

Day: Tuesday

Time: 10:00 AM-12:30 PM

Date: 30-05-2023

S-19950-2023

Max. Marks: 60

N.B.:

- 1) All Questions are Compulsory.
- 2) Figures to the right indicate full marks.
- 3) 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) Blush wines.
- b) Asti spumante
- c) Method Champenoise

- d) Aperitifs
- e) VSOP
- f) Fortified wines.

g) BOT

- h) Vinmousseux
- g) Perry
- Q.2) Attempt any Three of the following

(4 Marks X 3 = 12)

- a) What are Dessert wines? Explain with suitable examples
- b) What are the points to be considered in regards to pairing of food and wines.
- c) Explain the storage and service of Champagne.
- d) What are vermouths? Explain any Four styles of vermouths.

Q.3 Attempt any Three of the following:

(4 Marks X 3 = 12)

- a) Explain any Four styles of beer with suitable examples
- b) What are the various laws concerning manufacturing and labelling of French 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) Cider
- b) Mead
- c) Organic wines
- d) vins du naturels
- e) Charmat method.
- f) Stout
- g) Lager.
- h) Ale

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Q.5) Answer any Three the following:

(4 Marks X 3 = 12)

- a) Explain the methods of manufacturing of sparkling wines.
- b) Explain any Four French Wine Laws.
- c) What are bitters explain any Four bitters along with their uses.
- d) Briefly Explain the Maturing process in the manufacturing of still wines.

Q.6) Answer the following:

(4 Marks X 3 = 12)

- a) List any four Black grapes and any four Green grapes used in Vinification along with their regions of cultivation.
- b) Draw a well labelled diagram of grape and state the uses of various parts in the Vinification process.
- c) Define Liqueurs and give the classification of liqueurs with suitable examples,
- d) With help of a diagram explain the Solera system of blending sherry.