# BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE) B.Sc. (H. & H.A.) Sem-V : WINTER : 2023

SUBJECT : ALCOHOLIC BEVERAGES-II

Day: Tuesday

Time: 10:00 AM-12:30 PM

Date: 21-11-2023

W-19885-2023

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

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## 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) Explain any 4 orange based liqueurs.

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

(4 marks x3=12 marks)

- a) Write a note on types of tequila.
- **b)** Give recipe of any 2 rum based cocktails.
- c) Explain types of liqueurs with appropriate examples.
- d) List any 08 golden rules to be followed while making cocktails.

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