

BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)
B.Sc. (H. & H.A.) Sem-V : WINTER : 2024
SUBJECT: ALCOHOLIC BEVERAGES-II

Day : Thursday
Date : 21/11/2024

W-19885-2024

Time : 10:00 AM-12:30 PM
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) Vin mousseux

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) Blending of wines.
- f) Stout
- g) Pilsner
- h) Trappist beer

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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) Define liqueurs and give a classification of liqueurs with suitable example.
- 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.

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