

BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)
B.Sc. (H. & H.A.) Sem-IV : SUMMER : 2025
SUBJECT: ALCOHOLIC BEVERAGES-I

Day : Thursday
Date : 22/05/2025

S-19873-2025

Time : 10:00 AM-12:30 PM
Max. Marks : 60

N.B.:

- 1) All questions are **COMPULSORY**
- 2) Answers to Both the sections to be written in **SAME** answer booklet

SECTION – I

Q.1) Explain the following: (Any **SIX**) (1 Marks X 6 = 06)

- | | |
|------------|----------------|
| a) Bitters | e) Vatted Malt |
| b) Must | f) Muddler |
| c) Cider | g) Kahlua |
| d) VSOP | h) Grappa |

Q.2) Attempt ANY **THREE** of the following (4 Marks X 3 = 12)

- a) Explain 4 basic styles of Vermouth.
- b) Write a short note on Aqvavit.
- c) List any 8 brands of Rum.
- d) What are the various flavoring agents used in the production of Liqueur?

Q.3) Attempt ANY **THREE** of the following (4 Marks X 3 = 12)

- a) Name 4 bitters & explain their features.
- b) Write any 8 golden rules which are considered while making cocktails.
- c) List any 8 International Brands of Vodka.
- d) List any 8 brands of Cigars.

SECTION - II

Q.4) Explain the following: (Any **SIX**) (1 Marks X 6 = 06)

- | | |
|------------|--------------------|
| a) Cynar | e) Aromatized Wine |
| b) Perry | f) Marc |
| c) Scotch | g) Pinas |
| d) Jiggers | h) Liqueurs |

Q.5) Attempt ANY **THREE** of the following (4 Marks X 3 = 12)

- a) Give the recipe for Bloody Mary.
- b) List any 8 White grapes.
- c) List and explain various styles of Gin.
- d) List any 4 coffee flavored Liqueurs.

Q.6) Attempt ANY **THREE** of the following (4 Marks X 3 = 12)

- a) List any 8 equipments used for making cocktails.
- b) List any 8 brands of Tequila.
- c) Classify wine based on its taste.
- d) List 4 Herbs & Spices flavored Liqueurs.
