Q.1. Through a chart show the classification of all types of beverages. Briefly explain all types of alcoholic beverages.  

(10)

Q.2. List the ingredients used in Beer. Briefly narrate their contribution to the brewing process.  

OR  

Explain the manufacturing process of Beer.  

(10)

Q.3. What is wine? Explain how wine is made?  

OR  

List the wine producing regions of France and describe the type of wines produced in each region.  

(10)

Q.4. Through a flow chart describe the manufacturing process of whisky.  

OR  

Explain the manufacturing process of Brandy.  

(10)

Q.5. What are liqueurs? Explain different methods followed in making liqueurs?  

OR  

List ten liqueurs with their flavour and country of origin.  

(10)

Q.6. Write short notes on (any two):  

(a) Types of wine  
(b) Types of Beer  
(c) Non-alcoholic beverages  

(2x5=10)
Q.7. Explain the following terms (any five):
(a) Proof
(b) Aging
(c) Wort
(d) Fermentation
(e) Distillation
(f) London Dry Gin
(g) Decanting

(5x2=10)

Q.8. Give ingredients and preparation method for the following cocktails (any four):
(a) Bloody Mary
(b) Gimlet
(c) Cuba libre
(d) Daiquiri
(e) Bacardi
(f) Side Car

(4x2 ½ =10)

Q.9. Give five brand names of each (any four):
(a) Scotch Whisky
(b) Cognac Brandy
(c) Indian Wine
(d) Indian Beer
(e) Champagne

(4x2 ½ =10)

Q.10. (i) List the equipment and small tools used in a cocktail bar.
(ii) What are the characteristics of a good cocktail?

(5+5=10)

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