Q.1. Through a chart show the classification of all types of Beverages. Briefly explain all types of Non-alcoholic beverages. (10)

Q.2. Explain the raw ingredients used in making beer. **OR**

Explain the classification of wines. (10)

Q.3. Explain step-by-step procedure to serve white wine. (10)

Q.4. Explain the following terms (any five):
   (a) Perry   (b) Cider   (c) White rum
       (d) Top fermentation   (e) Fenny   (f) Dutch gin

   (5x2=10)

Q.5. What is cocktail? What are the different methods for making cocktails? (10)

Q.6. Explain with the help of flowchart the manufacturing process of white wine. (10)

Q.7. Explain the manufacturing process of champagne. **OR**

Explain different types of rum. (10)

Q.8. Explain the manufacturing process of London Dry Gin. (10)
Q.9. Give two brand names of each (any five):
   (a) Scotch whisky
   (b) Irish whiskey
   (c) Champagne
   (d) Indian sparkling wine
   (e) Armagnac
   (f) Vodka
   (g) Mineral water

(5x2=10)

Q.10. Fill in the blanks:
   (a) A flavoured and sweetened distilled spirit is called ________.
   (b) ________ is made of sugarcane molasses.
   (c) Sommelier is also known as ________.
   (d) ________ imparts the bitterness in beer.
   (e) Sherry is a ________ wine.
   (f) Champagne is a ________ wine.
   (g) Port is made in ________ (country).
   (h) Cognac is made in ________ (country).
   (i) ________ is the base ingredient in making of wine.
   (j) ________ is used in flavouring of gin.

(10x1=10)

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