(10)

Q.2. Explain the manufacturing process of beer.  
OR
Explain the different methods of making liqueur. Name five liqueurs with their flavours.  
(10)

Q.3. Explain the manufacturing process of Scotch whisky.  
OR
Explain the manufacturing process of rum. Name different types of rum.  
(10)

Q.4. Write short notes on different types of wine. Give examples for each.  
OR
Explain manufacturing process of white wine.  
(10)

Q.5. Draw a chart and explain the classification of beverages with examples.  
OR
What are different methods of making cocktails? Give two recipes of beer based cocktails.  
(10)

Q.6. Explain the following:  
(a) Aperitif  
(b) Noble rot  
(5+5=10)
Q.7. Explain the following in one or two lines (any five):
(a) Chaptalisation
(b) Lager
(c) Proof
(d) Hops
(e) Angel's share
(f) XO
(g) BRUT

(5x2=10)

Q.8. Give two brand names for the following:
(a) COGNAC
(b) Dark rum
(c) Indian sparkling wine
(d) Champagne
(e) Aperitif

(5x2=10)

Q.9. Give the ingredient and preparation method of the following cocktails (any four):
(a) Side car
(b) Pina colada
(c) Manhattan
(d) Black Russian
(e) Bronx

(4x2 ½ =10)

Q.10. Match the following:
(a) Foster  (i) Tequila
(b) Molasses  (ii) Stimulating beverage
(c) Cactus plant  (iii) Beer
(d) Wine waiter  (iv) Pot still
(e) Tea  (v) Rum
(f) Chianti  (vi) Fortified wine
(g) Distillation method  (vii) Sommelier
(h) Cointreau  (viii) Italian wine
(i) Solera system  (ix) Liqueur
(j) Madeira  (x) Sherry

(10x1=10)

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