Q.1. Classify alcoholic beverages with examples. 

Q.2. Illustrate the process for making tequila. Briefly describe each process. 

OR
Describe the different stages of beer making. List the importance of each ingredient. 

Q.3. Write in detail the germination, malting and brewing process in making whisky 

OR
Explain the manufacture of light and heavy bodied RUM. 


Q.5. (a) Give the classification and brief description of types of wine. 
(b) Name four black and four white grapes 

Q.6. Write short notes on (any four):
(a) Solera (b) Role of hops in beer 
(c) Chaptalisation (d) Wine faults 
(e) Pot still process (f) Indian wines 

(4x 2 ½ =10)
Q.7. “All champagnes are sparkling wines but all sparkling wines are not champagne”. Explain the statement and discuss the Methode Champenoise associated with the manufacture of champagne. Name five Champagne Shippers. (10)

Q.8. Match the following:

<table>
<thead>
<tr>
<th>LIQUER</th>
<th>FLAVOURING</th>
<th>BASE</th>
<th>COUNTRY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Benedictine</td>
<td>Almond and Apricot</td>
<td>Brandy</td>
<td>Jamaica</td>
</tr>
<tr>
<td>Amaretto</td>
<td>Honey</td>
<td>Rum</td>
<td>USA</td>
</tr>
<tr>
<td>Drambuie</td>
<td>Herbs &amp; Spices</td>
<td>Neutral Spirits</td>
<td>France</td>
</tr>
<tr>
<td>Tia-Maria</td>
<td>Peach</td>
<td>Scotch whisky</td>
<td>Italy</td>
</tr>
<tr>
<td>Southern Comfort</td>
<td>Coffee</td>
<td>Bourbon whisky</td>
<td>Scotland</td>
</tr>
</tbody>
</table>

Q.9. (a) Give atleast five guidelines for pairing wine and food. (b) How are old red wines decanted? (5+5=10)

Q.10. (a) How is vermouth produced? (b) Explain the term ‘Proof’ in spirit manufacture. OR

(a) Explain the following bitters:
   (i) Campari  (ii) Angostura
(b) Explain wine faults. (5+5=10)