
OR

Explain the following:
(a) Alcoholic beverages  (b) Fermented beverages
(c) Distilled beverages  (d) Compounded beverages  


Q.3. Give short answers on the following:
(a) Faults in beer  (b) List any five equipment and their uses in dispense bar


OR

How is rum produced from molasses? Give names of four international rum brands available in hotels.  

Q.5. Write short notes on:
(i) American proof  (ii) Sikes scale  (iii) Gay Lussac scale  

OR

What is still? Explain the working of pot still and patent still.  

Q.6. (a) What is Estufa? How is Madeira made by Estufagem process?
(b) List the grape varieties of Madeira. How they determine the types of Madeira?  

OR

Explain 'Methode Champenoise' in detail.  

Q.7. (a) Give the wine laws and wine classification of Italy.
(b) Write a note on Piedmont wine region of Italy.  

OR

What is food and wine harmony? Give various rules for pairing food and wine.  

Q.8. (a) What are Bitters?
(b) What is Mistelle? How it is used in making vermouth?
(c) List types of Vermouth
(d) Give any four brands of Vermouth  

Q.9. Give short answers (any four):
(a) Absinthe  (b) EAUX-DE VIE  (c) TODDY  (d) Fenny  (e) Sula wines  

Q.10. Match the following:
(a) Chambord  (i) Oranges, Blue, Netherlands
(b) Sambuca  (ii) Herbs, Dark gold, France
(c) Baileys Irish Cream  (iii) Oranges, Clear, France
(d) Southern comfort  (iv) Almonds, Brown, Italy
(e) Midori  (v) Coffee, Brown, Mexico
(f) Kahlua  (vi) Raspberries, Purple, France
(g) Amaretto  (vii) Licorice, Clear, Italy
(h) Cointreau  (viii) Chocolate, Pale Coffee, Ireland
(i) Benedictine  (ix) Peaches, gold, USA
(j) Blue Curacao  (x) Melons, Green, Japan  

----------

CODE: FBS/02/APR/19/NC