Q.1. Define alcoholic beverages. Classify alcoholic beverages with example. (10)

Q.2. Explain in detail various methods of distillation. (10)

Q.3. Explain the manufacturing process of beer. Give names of six international beers with country of origin. OR
   Explain ‘Méthode champenoise’ in detail. Give six brand names of champagne. (7+3=10)

Q.4. Explain in brief (any two):
   (a) Solera system
   (b) Storage of wine
   (c) Role of hops in beer

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Q.5. What are the important salient features in wine storage? Explain step by step service of red wine. (5+5=10)

Q.6. Draw a neat diagram of a dispense bar and list ten equipment essential for a bar. (5+5=10)

Q.7. Differentiate between (any two):
   (a) Ale beer and lager beer
   (b) Cognac and armagnac
   (c) Scotch whisky and Irish whisky

(2x5=10)
Q.8. Explain the manufacturing process of tequila. Give four brand names of tequila.  
\[8+2=10\]  
OR  
Define liqueurs. Explain the manufacturing process of liqueurs and name four liqueur with base, flavour and country of origin.  
\[2+4+4=10\]  
OR  
Plan a four course continental menu with accompanying wine with each course.  
\[10\]  
Q.10. Explain in one or two line (any ten):  
(a) V.S.O.P. \hspace{1cm} (b) X.O.  
(c) IMFL \hspace{1cm} (d) Eiswein  
(e) Fine champagne \hspace{1cm} (f) A.O.C.  
(g) Brix \hspace{1cm} (h) Ullage  
(i) DOCG \hspace{1cm} (j) Angel share  
(k) Sour mash \hspace{1cm} (l) Chapitalisation  
\[10x1=10\]  
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