Q.1. With the help of flow chart, classify alcoholic beverages and explain each in one line.

   OR

   (i) Give the difference between pot still distillation and patent still distillation.
   (ii) Explain fermentation process in detail.

   (5+5=10)

Q.2. Write short notes on the following (any two):
   (a) Dispense bar  (b) Bar equipment  (c) Bitters

   (2x5=10)

Q.3. Define fortified wine. Discuss in detail the process of making port wine.

   OR

   What are the steps involved in tequila making process? Discuss how it is served.

   (8+2=10)


   (8+2=10)

Q.5. Explain Solera system in sherry production. Give two brands of sherry.

   OR

   (i) Discuss the guidelines for food and wine pairing.
   (ii) Plan a three course continental menu and suggest wine with each course.

   (5+5=10)


   (8+2=10)
Q.7. What are the steps involved in the production of beer? Explain.  

(10)

OR

(a) Give five differences between Ale beer and Lager beer.
(b) Discuss hops. Why is it used in beer production?

(5+5=10)

Q.8. Briefly explain any ten:

(a) Dark rum  
(b) London gin  
(c) Cognac  
(d) VSOP  
(e) Beer storage  
(f) Proof  
(g) Vermouth  
(h) Grey rot  
(i) Sake  
(j) Fenny  
(k) Scotch whisky  
(l) Sloe gin

(10x1=10)

Q.9. State True or False:

(i) Humulus Lupulus is the scientific name of yeast.
(ii) Corn whiskey is made from mash containing 80% corn.
(iii) Saccharometer is used for the measurement of sugar content in the mash.
(iv) Brand which is asked by guest at bar is known as pour brand.
(v) Madeira has a distinct burnt flavor.
(vi) Piedmont is wine region of Germany.
(vii) Benedictine is a fruit flavoured liqueur.
(viii) Drambuie is honey and herb flavoured liqueur.
(ix) Gin originated in Holland.
(x) First distillate is called as Heart.

(10x1=10)

Q.10. Fill in the blanks:

(a) Beefeater is the brand of ________ gin.
(b) By-product of sugarcane is ________ used for Rum production.
(c) Angostura is the example of ________.
(d) Alsace is the wine region of ________.
(e) Whisky is served in ________ glass.
(f) Gin is served in ________ glass.
(g) ________ is the white grape used for the production of champagne.
(h) ________ is the equipment used for measuring the alcoholic content of any beverage.
(i) ________ and ________ are the two parts of patent still distillation process equipment.
(j) ________ is the best grape variety for red wine production.

(10x1=10)