

**BACHELOR OF SCIENCE (HOSPITALITY & HOTEL ADMINISTRATION) (CBCS-2018 COURSE)**

**B.Sc. (H. & H.A.) Sem-IV : WINTER : 2024  
SUBJECT: ALCOHOLIC BEVERAGES-I (THEORY)**

Day : Saturday  
Date : 07/12/2024

**W-19873-2024**

Time : 10:00 AM-12:30 PM  
Max. Marks : 60

**N.B.:**

- 1) ALL QUESTIONS are Compulsory
- 2) Answers to Both the sections to be written in the Same answer booklet

**SECTION – I**

Q.1) Attempt any **SIX** of the following (1 mark x6 = 6 marks)

- |            |                |
|------------|----------------|
| a) Bitters | e) Vatted Malt |
| b) Must    | f) Muddler     |
| c) Cider   | g) Kahlua      |
| d) V.S.O.P | h) Grappa      |

Q.2) Attempt ANY THREE of the following (4 Marks X 3 = 12)

- a) Describe 4 basic styles of Vermouth.
- b) What are the various flavouring agents used in the production of Liqueur?
- c) List any 8 brands of Rum.
- d) Write a short note on Aqvavit.

Q.3) Attempt ANY THREE of the following (4 Marks X 3 = 12)

- a) Name 4 bitters & explain their features.
- b) List any 8 International Brands of Vodka.
- c) Write any 8 golden rules which are considered while making cocktails.
- d) List any 8 brands of Cigars.

**SECTION - II**

Q.4) Attempt any **SIX** of the following (1 mark x6=6 marks)

- |           |                    |
|-----------|--------------------|
| a) Cynar  | e) Aromatized Wine |
| b) Perry  | f) Marc            |
| c) Scotch | g) Pina            |
| d) Jigger | h) Liqueur         |

Q.5) Attempt ANY THREE of the following (4 Marks X 3 = 12)

- a) Give the recipe of Bloody Mary.
- b) List any 8 White grapes varieties.
- c) Write any 4 coffee flavoured Liqueurs.
- d) List and explain various styles of Gin.

Q.6) Attempt ANY THREE of the following (4 Marks X 3 = 12)

- a) List any 8 equipments used for making cocktails.
- b) Classify wine according to taste.
- c) List any 8 brands of Tequila.
- d) Write 4 Herbs & Spice flavoured Liqueurs.

\*\*\*\*\*