

## T76/V76/BHC202/BCH202/EE/20160519

Time : 3 Hours

Marks : 80

---

### Instructions :

1. All Questions are Compulsory.
  2. Each Sub-question carry 5 marks.
  3. Each Sub-question should be answered between 75 to 100 words. Write every questions answer on separate page.
  4. Question paper of 80 Marks, it will be converted in to your programme structure marks.
- 

1. Solve any **four** sub-questions.
  - a) Define liqueurs. What are the basic methods of making liqueurs? 5
  - b) Explain the classification of wines. 5
  - c) Write a note on “Whisky.” 5
  - d) Describe any five types of wine glasses. 5
  - e) Name any ten cocktails. 5
2. Solve any **four** sub-questions.
  - a) What precautions should be taken while storing wines? 5
  - b) Enlist any ten liqueurs. 5
  - c) Explain any five types of beer. 5
  - d) Write a note on “Decantation of Wine.” 5
  - e) What is Cider? What are the main types of cider? 5

3. Solve any **four** sub-questions.

- a) Write a note on “Wines of Italy.” 5
- b) Describe the service of Red wine. 5
- c) Which precautions are to be taken while preparing cocktails? 5
- d) Write a note on “Digestifs.” 5
- e) Write a brief note on matching food and beverages. 5

4. Solve any **four** sub-questions.

- a) Enlist any five brands of vermouth with its colour, taste and country of origin. 5
- b) Explain any five wine faults and their cause. 5
- c) Write the recipes of “Classic Mojito” and “Black Jack.” 5
- d) Which information is mentioned on a wine label. 5
- e) Mention the service of bottled beer. 5

