

Q.1 Attempt All.

i) Fill in the blanks.

(5 Marks)

- (a) _____ is obtained from fermented apple juice.
- (b) _____ is obtained from the fermented juice of cashew fruit
- (c) _____ is fermented sap of palm tree from India.
- (d) _____ is distilled from Weber Blue Agave.
- (e) _____ is a brewed and fermented drink from Japan.

ii) Match the Following.

(5 Marks)

A	Whisky	1	Kettle One
B	Vodka	2	Captain Morgan
C	Gin	3	Oban
D	Rum	4	Vitis Vinefera
E	Vine	5	Tanquery

iii) True or False. (5 Marks)

- a) Ethyl alcohol is safe for consumption.
- b) HOPS is conical female flower.
- c) All sparkling wines are Champagne.
- d) All Scotch whisky's are single malt.
- e) Gin is flavoured with Goose berries.

Q.2 Attempt (ANY 3)

(15 Marks)

- a) Neatly draw the classification chart of alcoholic beverages.
- b) Explain the Method Champenoise and write brief about any 2 steps.
- c) Enumerate the wine laws governing the production of Italian wines. Name two red and white Italian wines.
- d) What is Vinification.
- e) Define Wine. Classify wines with examples.
- f) Explain the service procedure for Champagne.

Q. 3. Answer the following questions (any 3)

(15 marks)

- a. What is the classification Whisky?
- b. What are the regions producing wines of France? Explain in detail.
- c. What is distillation? And explain methods of distillation.
- d. Define patent still method in brief.
- e. What is whisky? And give five names of international brand.
- f. Explain production process of Armagnac.

Q. 4 answer all the following questions (any 3)

(15 marks)

- a. Explain the service procedure for Red wine.
- b. What is bitter? Explain any Five Bitters which can be served as aperitifs.
- c. What is Fortified wine? Give 2 examples of it.
- d. List six bar edible and non-edible garnishes.
- e. Name the types of Yeast used in making Beer and explain two types of beer.
- f. What is the traditional method of serving tequila? List 5 brands of Tequila.

Q. 5. Answer the following questions (any 3)

- a. Differentiate between Champagne and Sparkling Wine.
- b. Give one example of herb flavored, coffee flavored, coconut flavored, orange flavored and cream-based liqueur.
- c. Define Vodka & give 5 brands of Vodka.
- d. Explain wine tasting procedure.