

MHM–403

Alcoholic Beverages

Master of Hotel Management (MHM–11/16)

Fourth Semester, Examination, 2018

Time : 3 Hours

Max. Marks : 40

Note : This paper is of **forty (40)** marks containing **three (03)** sections A, B and C. Learners are required to attempt the questions contained in these sections according to the detailed instructions given therein.

Section–A

(Long Answer Type Questions)

Note : Section ‘A’ contains four (04) long answer type questions of nine and half ($9\frac{1}{2}$) marks each. Learners are required to answer *two* (02) questions only.

1. Define liqueur. State manufacturing process of liqueur. Enlist *four* liqueurs with their base spirit, flavouring and colour.
2. Name the important wine-producing regions of France in detail.
3. How is white wine made ? What is the basic difference between making of red and white wine ?
4. Compile a five course French classical menu giving choice amongst the course. Explain each course in short.

Section–B**(Short Answer Type Questions)**

Note : Section ‘B’ contains eight (08) short answer type questions of four (04) marks each. Learners are required to answer *four* (04) questions only.

1. What is Beer ? What are the ingredients necessary for making beer ?
2. What is chaptalisation ? Why is it done ?
3. Give the recipe and method of making any *five* rum based cocktail.
4. Name any *ten* international brands of whiskey.
5. Explain different types of breakfast.
6. Explain various types of menu available in a hotel.
7. What is Proof ? Explain various scale used for measuring alcoholic strength of drinks.
8. Define Cocktail. What are the points to be noted while making cocktail ?

Section–C**(Objective Type Questions)**

Note : Section ‘C’ contains ten (10) objective type questions of half ($\frac{1}{2}$) mark each. All the questions of this section are compulsory.

Choose the right alternatives :

1. What are the accompaniments for roast lamb ?
 - (a) Roast gravy, mint sauce, watercress
 - (b) Roast gravy, yorkshire pudding, horseradish sauce
 - (c) Thickened roast gravy, grilled bacon, watercress
 - (d) Thickened roast gravy, apple sauce, sage and onion

2. Most planted wine grape variety in the world :
 - (a) Cabernet Blanc
 - (b) Pinot Noir
 - (c) Merlot
 - (d) Cabernet Sauvignon
3. What is a fine champagne ?
 - (a) Sparkling wine from grand champagne region
 - (b) Armagnac
 - (c) Cognac
 - (d) Sparkling wine from rare champagne region
4. Corona is a beer from :
 - (a) Mexico
 - (b) U.S.A.
 - (c) Netherlands
 - (d) Germany
5. Bloody marry is generally served in :
 - (a) High ball
 - (b) Cocktail glass
 - (c) Old fashioned
 - (d) None of these
6. Cointreau is a flavoured liqueur.
 - (a) Orange
 - (b) Almond
 - (c) Aniseed
 - (d) Honey

7. Which of the following is a rest course ?
 - (a) Sorbet
 - (b) Roti
 - (c) Releve
 - (d) Entremet

8. Cocktail, having egg in its making is made by :
 - (a) Layering
 - (b) Building
 - (c) Stirring
 - (d) Shaking

9. Which one of the following categories of French wine classification has the highest standards of quality ?
 - (a) Vin de table
 - (b) VDQS
 - (c) AC
 - (d) Vin de Pays

10. The part of hops used in beer making is :
 - (a) Bark
 - (b) Root
 - (c) Flower
 - (d) Leaf