

Roll No.

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. Elaborate the process of “Method Champanoise”. Name any *four* champagnes.
2. What is a beer ? Explain the manufacturing process of beer.
3. Differentiate between light bodied rums and fuller bodied rums.

(B-84) P. T. O.

4. What are the points to be kept in mind while planning a menu ?

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. Differentiate between Silver services and ' American services.
2. Why do capitalization important in the process of making table wine ?
3. List the various wine faults that may occur after vinification.
4. Draw the diagram of solera system and briefly explain its functioning.
5. Write about storage and service of beers.
6. List down the important wine regions of France.
7. What are the basic differences between Bourban and Tennessey whisky.
8. Give different glasses used in cocktail services.

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.

1. Rob Roy is a famous cocktail made by :
(a) Scotch Whisky

- (b) Irish Whisky
 - (c) Bourbon Whisky
 - (d) Indian Whisky
2. Cointreau is a liqueur having flavour of :
- (a) Herbs
 - (b) Honey
 - (c) Orange
 - (d) Lemon
3. What is not applicable for A-la-Carte menu ?
- (a) Fixed selling price
 - (b) Unlimited choice of dishes
 - (c) Prepared as per the order
 - (d) Waiting time allowed
4. Which is a not a varietal wine ?
- (a) Charadonnay
 - (b) Madoc
 - (c) Merlot
 - (d) Riesling
5. Which is not a bottom fermented beer ?
- (a) Lager
 - (b) Pilsner
 - (c) Porter
 - (d) Bock

6. Which is not a stotch whisky ?
 - (a) Jack Daniel
 - (b) Dalmore
 - (c) Ballantines
 - (d) White Horse
7. Madiera is a type of :
 - (a) Table wine
 - (b) Sparkling wine
 - (c) Forfeited wine
 - (d) Aromatized wine
8. Brandy is a distilled alcoholic beverage made by :
 - (a) Grapes
 - (b) Cereals
 - (c) Sugarcane
 - (d) Agave
9. Beer can be served in :
 - (a) Beer gobet
 - (b) Pilsner glass
 - (c) Both (a) and (b)
 - (d) None of these
10. Camembert is a kind of :
 - (a) Italian cheese
 - (b) French cheese
 - (c) English cheese
 - (d) Australian cheese