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Roll No.

MHM - 403

Alcoholic Beverages

Master of Hotel Management

(MHM – 11/16)

4th Semester, Examination-2019

Time : 3 Hours

Max. Marks : 40

Note : This Paper is of Forty (40) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein.

Section- A

(Long-Answer-type questions)

Note : Section 'A' Contains Three (03) Long-Answer type questions of Ten (10) marks each. Learners are required to answer any two (02) questions only.

(2 x 10 =20)

S-210

P. T. O.

(2)

1. Draw the neat and clean classification of wines. Write in detail about the manufacturing process of wine.
2. Write the classification of Spirits. Describe in detail about the manufacturing process of Whiskey.
3. Describe classification of Mixed drinks. Write 3 recipes of Mocktails and 3 recipes of Gin base cocktails.

Section - B

(Short-Answer-Type questions)

Note : Section 'B' contains six (06) Short- answer type questions of Five (05) marks each. Learners are required to answer any Four (04) questions only.

(4x5=20)

S-210

(3)

1. What is Viticulture? Describe about the vintage and non-vintage wines.
2. Definition of Wine and write the regions of wines with 2-3 examples of every region.
3. Define in brief about the Patent still method to manufacture spirit with picture.
4. Explain in brief Pot Still Method for manufacturing the good quality spirits.
5. Differentiate between the *A-la-carte* and *Table d hote* menu.
6. What are the points we have to keep in our mind at the time menu planning?

