

S-921

Total Pages : 3

Roll No.

MHM-403

Alcoholic Beverage

Master of Hotel Management (MHM)

4th Semester Examination, 2022 (Dec.)

Time : 2 Hours]

[Max. Marks : 35

Note : This paper is of Thirty Five (35) 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 Five (05) long answer type questions of Nine and Half (9½) marks each. Learners are required to answer any Two (02) questions only.

(2×9½=19)

1. Define wine? Explain the step-by-step procedure of making red wine.

2. Explain the step-by-step procedure of serving champagne.
3. What is Spirit? Explain the Patent Still method of spirit production.
4. Define Menu. What are the different types of menu? Explain each type with one example of each.
5. What are mixed drinks? List five Whiskey based cocktail with recipe of any one.

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 any Four (04) questions only. (4×4=16)

1. What is viticulture? List five varieties of white and red grapes.
2. Explain the step-by-step procedure of making liqueurs.
3. Write a note on 'Matching Food and Beverages'.
4. Write a note on 'French Classical Menu'.

5. List five vodka based cocktail with recipe of any one.
 6. Classify wine with two examples of each type.
 7. Explain step-by-step procedure of making beer.
 8. Write a short essay on 'history of wine'.
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