

Roll No.

MHM–403

Alcoholic Beverages

Master of Hotel Management (MHM–11/16)

Fourth Semester, Examination, 2017

Time : 3 Hours

Max. Marks : 30

Note : This paper is of **thirty (30)** marks containing **three (03)** sections A, B and C. 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 seven and half ($7\frac{1}{2}$) marks each. Learners are required to answer *two* (02) questions only.

1. Elucidate the important points while storing wines and explain the process of sewing chardonnay.
2. In a flow chart give stepwise production of beer. Give *two* examples of beer.
3. With a neat diagram explain pot and patent still methods of distillation.
4. List down the various course of French classical menu sequence. Plan a 3 course menu for lunch.

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

Note : Section 'B' contains eight (08) short answer type questions of two and half ($2\frac{1}{2}$) marks each. Learners are required to answer four (4) questions only.

1. Differentiate between Continental Breakfast and American Breakfast.
2. What is fermentation and how do we conduct it ?
3. List various diseases that hamper viticulture.
4. Sulphuring is an important step in wine making. Explain.
5. Differentiate between top fermented and bottom fermented beers.
6. List down the important wine producing regions of France.
7. How light bodied white rums are different from fuller bodied dark rums ?
8. Give five brands of single malt and five brands of blended malt whiskies.

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. Pina colada is a famous cocktail made by :
 - (a) Tequila
 - (b) White rum
 - (c) Brandy
 - (d) Bear

2. Triple sec is a liqueur of flavour of :
 - (a) Orange
 - (b) Cherry
 - (c) Lemon
 - (d) Coffee
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 not a varietal wine ?
 - (a) Chardonnay
 - (b) Syrah
 - (c) Madoc
 - (d) Merlot
5. Which is not a top fermented beer ?
 - (a) Ale
 - (b) Lager
 - (c) Porter
 - (d) Stout
6. Which is not a cognac ?
 - (a) Martell
 - (b) Otart
 - (c) Chabot
 - (d) Hine

7. Port wine is a type of :
 - (a) Sweet and white
 - (b) Dry fortified
 - (c) Sweet fortified
 - (d) Sweet Red wine
8. Rum is a distilled alcoholic Beverage made by :
 - (a) Sugarcane
 - (b) Barley
 - (c) Grapes
 - (d) Agave
9. Glasses used for serving sherry :
 - (a) Copita
 - (b) Elgin
 - (c) (a) and (b)
 - (d) None of these
10. Cheeses are stored best in the temperature range of :
 - (a) 6°C — 8°C
 - (b) 8°C — 13°C
 - (c) 10°C — 13°C
 - (d) 12°C — 15°C