

## **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