

MHM-403

Alcoholic Beverages

Master of Hotel Management (MHM-11/16)

Fourth Semester, Examination, 2019 (June)

Time : 3 Hours]

[Max. Marks : 40

Note : This paper is of Forty (40) marks divided into 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 Nine and half (9½) marks each. Learners are required to answer any two (2) questions only.

(2×9½=19)

1. In detail write about the various methods of making sparkling wine.
2. Name the various ingredients used in the beer making. Explain the role of hops in the production of beer.

3. Discuss in detail the various types of distillation process with the help of diagrams.
4. Briefly explain the French Classical Menu with atleast three examples of each.

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. Draw the cover layout for spaghetti service.
2. What is the purpose of adding sulphur to the 'Must' while making table wines ?
3. Enlist the various diseases that hamper the viticulture.
4. Differentiate between fortified and aromatized wines and give two examples from each.
5. Name any eight international beers.
6. Write a short note on Burgundy Wine region of France.
7. Differentiate between malt whisky and grain whisky.
8. What are the different methods of making cocktails ? Explain them.

SECTION-C
(Objective Type Questions)

Note : Section 'C' contains ten (10) objective type questions of half ($\frac{1}{2}$) marks each. All the questions of this section are compulsory. (10 $\times\frac{1}{2}$ =05)

1. Diagniri cocktail has a base of :
 - (i) White wine
 - (ii) White rum
 - (iii) Gin
 - (iv) Vodka.

2. Drambuie is a liqueur having base of :
 - (i) Cognac
 - (ii) Neutral spirit
 - (iii) Rum
 - (iv) Scotch whisky.

3. What is not applicable for TDH menu :
 - (i) Fixed selling price.
 - (ii) Limited or no choice of dish.
 - (iii) No waiting time required.
 - (iv) Will be prepared as per order.

4. Which is not a generic wine ?
 - (i) Chablis.
 - (ii) Beaujolais
 - (iii) Chateau Latour
 - (iv) Syrah / Shiraz.

5. Which is not a top fermented beer ?
- (i) Ale (ii) Lager
(iii) Porter (iv) Stout.
6. Which is not a rum ?
- (i) Appleton (ii) IO Cane
(iii) Remi Martin (iv) Ron Rico.
7. Manzanilla is a type of :
- (i) Sherry (ii) Port
(iii) Malaga (iv) Champagne.
8. Gin may have flavourings of :
- (i) Juniper berries (ii) Coriander seeds
(iii) Angelica roots (iv) All of them.
9. Champagnes are served in :
- (i) Flute glass (ii) Tulip glass
(iii) Saucers champagne (iv) All of them.
10. Roquefort is a kind of :
- (i) Hard cheese (ii) Semi-hard cheese
(iii) Soft cheese (iv) Cream cheese.