

MHM-403
ALCOHOLIC BEVERAGES

Master of Hotel Management (MHM-11/16)

4th Semester, Examination-2020

Time Allowed : 2 Hours

Maximum Marks : 40

Note : This paper is of Forty (40) marks divided into Two (02) sections A and B. Attempt the question 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 Ten (10) marks each. Learners are required to Answer any two (02) Questions only. (2×10=20)

1. What is Beer? Write the manufacturing process of Beer.

2. Write down the seventeen (17) course of French Classical Menu in sequence.
3. What is Cocktail? Write Five (5) cocktails Gin Based and Five (5) Cocktails Rum Based.
4. Define the Wine. Write a note on 'Classification of wine'.
5. Define the Liqueurs. Describe various types of Liqueurs in detail.

Section-B

(Short answer type questions)

Note : Section-B Contains Eight (08) short Answer type questions of Five (05) marks each. Learners are required to Answer any four (04) questions only. (4×5=20)

1. Write the manufacturing process of Brandy.
2. What do you mean by Menu? Describe about the different types of Menu.

3. Define in sequence service of Red Wine and White Wine.
4. Describe the manufacturing process of Sparkling Wine.
5. Briefly explain about the manufacturing process of Liqueurs.
6. Define in brief about the Vintage Wines and Non-Vintage Wines with examples.
7. Write note on "Wine producing countries".
8. Define the Menu. What are different types of menu? Explain "Table d'Hote" in detail.
