Q.1. Define an Alcoholic Beverage. Elucidate with a flowchart various alcoholic beverages. (2+8=10)

Q.2. Define Beer. Describe the steps involved in manufacturing of Beer. (10)

OR

Differentiate any five points between:
(a) Ale Beer and Lager Beer
(b) Scotch Whisky and Irish Whiskey (5+5=10)

Q.3. Describe the manufacturing process of Cognac. Name four leading brands of Cognac. OR

Explain “Méthode Champenoise” in detail. (10)

Q.4. Write short notes (any two):
(a) Solera system (b) Decanting
(c) Types of bar (d) Bitters (2x5=10)

Q.5. Define the ‘Proof’. Briefly describe the scales used to measure the alcoholic strength of a beverage. (2+8=10)
Q.6. Discuss the major wine producing regions of France with two brand examples from each region.  

\[(10)\]

**OR**

(a) What are the factors that affect the quality of Wine?
(b) What is yeast? Elucidate its role in the wine making process.

\[(5+5=10)\]

Q.7. (a) Describe the manufacturing process of Malt Whisky.
(b) What are the various styles of Scotch Whisky?

\[(5+5=10)\]


\[(5+5=10)\]

Q.9. (a) Define Liqueurs. How are liqueurs classified?

\[(2+3=5)\]

(b) Give the base spirit and flavour of the following Liqueurs:
(i) Kahlua (ii) Tia Maria (iii) Cointreau
(iv) Drambuie (v) Maraschino

\[(5x1=5)\]

Q.10. A Expand the following:
(a) XO (b) IMFL (c) AOC (d) VSOP (e) QMP

B Fill in the blanks:
(i) ________ are the female flowers used in brewing Beer.
(ii) _________ is to Spain, as Champagne is to France.
(iii) _________ is a classical fining agent.
(iv) _________ is obtained from fermented Pear juice.
(v) _________ is a Vodka with a blade of grass from Poland.

\[(5+5=10)\]

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