Q.1. Neatly draw the classification chart of alcoholic beverages.  
OR  
Draw the layout of a dispense bar, labeling important components.  
(10)

Q.2. (a) Explain pot still distillation with neat diagram.  
(b) Differentiate between pot and patent distillations. 
(7+3=10)

Q.3. Explain the steps involved in vinification process.  
OR  
What is viticulture? Explain various pests and diseases that affect viticulture. 
(3+7=10)

Q.4. (a) Explain hops role in beer making.  
(b) List ten international beer brands with their country of origin.  
(5+5=10)

Q.5. Write short notes (any four):  
(a) Solera system  
(b) Decanting  
(c) German Wine Prädikat  
(d) Charmat method  
(e) Bitters  
(4x2 ½ =10)

OR  
Explain méthode champenoise.  
(10)
Q.7. Explain the process of making malt whisky. Name **five** brands of single malt. 

**OR**

Explain the process of making Tequila and write **three** brand names.

(5+5=10)

Q.8. (a) Differentiate between Cognac and Armagnac.
(b) Explain various methods used in production of liqueurs.

(7+3=10)

Q.9. Explain the following in one line (any ten):

(a) Grappa  (b) OIML  (c) Pomace  (d) Green malt
(e) Vinho verde  (f) Sake  (g) Lees  (h) Mead
(i) Remuage  (j) Terroir  (k) Chaptalization  (l) Estufa

(5+5=10)

Q.10. (a) Define Apéritif
(b) Write an essay on ‘Food & wine Harmony’ (150 words).

(5+5=10)

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