Q.1. Explain the step by step manufacturing process of beer. List eight international beers with country of origin.

(6+4=10)

Q.2. Draw the physical layout of a dispense bar and explain its parts. List eight bar equipment.

OR

Define the term “proof”. Briefly describe the scales used to measure the alcoholic strength of a beverage.

(3+7=10)

Q.3. (a) Give at least five guidelines for pairing wine and food.
(b) Explain the process of decanting old red wines.

(5+5=10)

Q.4. Elucidate the manufacturing process of Scotch whisky and name three famous distilleries of Scotland.

OR

Define Vodka and state the various styles of vodka. Name three popular flavoured Vodka.

(7+3=10)

Q.5. Differentiate between (any four):
(a) Absinthe and Pastis
(b) Tequila and Mezcal
(c) Cognac and Armagnac
(d) Varietal and Generic Wines
(e) Jamaican rum and Demerara rum

(4x2 ½ =10)
Q.6. Explain the Methode Champagne and name three main producers or houses of champagne.

OR
Enumerate the wine laws governing the production of Italian wines. Name three red and white Italian wines.

(7+3=10)

Q.7. Describe the production process of liqueurs. Name any four herb flavour liqueurs, their base spirit, colour and the country of origin.

OR
Define Aperitifs. Name the styles of Vermouth and give four popular brand names.

(6+4=10)

Q.8. Explain the “Solera system” of sherry production and write in brief the types of sherry with five names of sherry shippers.

(10)

Q.9. Find the odd one out:
(a) Ruby port/ Tawny port/ Vintage port/ White port
(b) Campari/ Lillet/ Jagermeister/ Angostura bitter
(c) Ch Lafite/ Ch Latour/ Ch Margaux/ Ch Petrus
(d) Rheingau/ Nahe/ Rheinpfalz/ Rioja
(e) Garnacha/ mazuelo/ viura/ graciano
(f) Brut/ Sekt/ Spumante/ Trocken
(g) Grenache/ Shiraz/ mouvedre/ Semillon
(h) Saint-Emilion/ folle blanche/ Colombard/ Baco blanc
(i) Kahlua/ Tia-maria/ Sambuca/ Crème de Mokka
(j) Madeira/ Marsala/ Malaga/ Vermouth

(10x1=10)

Q.10. Explain in one or two lines the following wine terms:
(a) Astringent  (b) Body  (c) Dry  (d) Cuveé
(e) Maceration  (f) Weeping  (g) Corkage  (h) Doux
(i) Bull’s Blood  (j) Brix

(10x1=10)

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