Q.P. Code: 19910

[Time: $2\frac{1}{2}$ Hours]

[Marks:75]

Please check whether you have got the right question paper.

Q-1. Answer the following questions

15

- a. Fill in the Blanks
- 1.----- is used for clarification of Alcohol Beverage
- 2. Liqueur de----- is the solution of yeast, sugar and old base wine
- 3.----imparts the characteristic bitter flavour to beer
- 4.----is the service temperature of Champagne
- 5.----is the method known in France for the production of champagne.
- b. Match the following

Table wine	Mexico
Mezcal	Red grape
Liqueur de Expedition	Artificial addition of sugar
Chaptalization	Wine and sugar
Zinfandel	Still wine

- C. Define the following terms
- 1. Gin 2. Marsala 3. Sherry 4. Cider 5. Tequila
- Q-2. Answer any 3 of the following questions of 6

15

- a. Discuss the label language associated with Cognac
- b. Explain the service procedure of Champagne
- c. Differentiate between table wine and Sparkling wine
- d. Write a short note on Port Wine
- e. What are the various components of Grapes? Explain
- f. Write a short note on Vinification (White wine)

Q.P. Code: 19910	-
15	100
Single Malt whisky	
y?	
ment for any 3 courses.	W
\$7. \$7. \$7. \(\) \(\) \(\) \(\) \(\) \(\) \(\) \(\	

Q-3. Answer any 3 of the following questions of 6

- a. Draw the flowchart for Production process of Whisky and explain Single Malt whisky
- b. Write a short note on various wine production regions of Italy
- c. How does a brandy get its name and list any five brands of Brandy?
- d. Explain in brief manufacturing process of Liqueurs
- e. Plan a 5 course French classical TDH Menu with wine accompaniment for any 3 courses.
- f. Name three Italian & French Vermouth

Q-4. Answer any 3 of the following questions of 6

15

- a. Write a short note on Gay Lussac Proof
- b. Explain any 5 styles of Beer
- c. Explain solera system in Detail.
- d. Define the following terms
 Schnapps, Perry, Ouzo, Fraise and Zubrokwa
- e. Explain the Pot Still method
- f. Explain the various styles of Rum

Q-5. Answer any 3 of following of 4 questions

15

- a. Give one example of herb flavored, coffee flavored, coconut flavored, orange flavored and cream based liqueur
- b. Name and explain any 5 Vine / pest diseases
- c. Distinguish between Scotch whisky and Irish whisky
- d .Differentiate between Lager and Ale Beer
