



- a) Tulip                      b) Liqueur glass
- c) Brandy balloon        d) Shot glass

Q.6 Drought beers are mostly available in

- a) Fine dinning restaurant
- b) Fast food joints
- c) Grill room
- d) Pubs

Q.7 Red wine is served with

- a) Fish                      b) Fruits
- c) Dessert                d) Red meat

### SECTION-B

**Note :** Objective/completion type questions. All questions are compulsory. (7x1=7)

- Q.8 Define wine.
- Q.9 What is brunt wine?
- Q.10 What is the service temperature of white wine?
- Q.11 Name two brand names of Scotch whisky.
- Q.12 What is the full form of VSOP?
- Q.13 What is fermentation?
- Q.14 What is drought beer?

### SECTION-C

**Note :** Short answer type questions. Attempt any **six** questions out of Ten questions. (6x6=36)

- Q.15 What is cocktail? Explain different processes used in the manufacturing of cocktail.
- Q.16 Define wine. Classify and explain different types of wine. Give 2 brand name of each category of wine.
- Q.17 What is beer? How it is produced? Describe ingredients used, storage and service of beer.
- Q.18 Discuss the service procedure of red wine and white wine.
- Q.19 How is vodka manufactured?
- Q.20 What is speritif? Explain different aperitifs and their types. Give examples.
- Q.21 How do you classify alcoholic beverages? Explain with examples.
- Q.22 Write step by step the manufacturing process of whisky. How is scotch whisky being different from other whisky?
- Q.23 Enlist the name of 10 popular cocktails and write the recipe (ingredients, method, glassware, garnish) of any one from it.
- Q.24 Explain various steps involved in presenting and serving wine to guests.