



UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)

उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी (नैनीताल)

MASTER OF HOTEL MANAGEMENT (MHM-16)

Fourth Semester Assignment

Session - 2017-18, Summer

Last Date of Submission: 31<sup>st</sup> October 2017

Session - 2017-18, Winter

Last Date of Submission: 30<sup>th</sup> April 2018

Course Title: Alcoholic Beverages  
Year: 2017-18

Code: MHM-403  
Maximum Marks: 15

**Section - A**

*Section 'A' contains 08 short answer type questions of 2 marks each. Learners are required to answer 4 questions only. Answers of short answer-type questions must be restricted to 250 words approximately.*

**Briefly discuss the following:**

1. Define grape wines.
2. What are spirits and how are they obtained?
3. Explain the different types of glassware used in serving wines.
4. Define Alcoholometry.
5. What are the ingredients used to garnish a Singapore Sling?
6. Define Whisky. Name the major classifications of Whisky.
7. Define Beer. Name some methods of storing beer.
8. Write short notes on:
  - a) Vodka
  - b) Gin

**Section - B**

*Section 'B' contains 04 long answer - type questions of 3½ marks each. Learners are required to answer 02 questions only.*

**Discuss the following in detail:**

1. Define Wines. Also explain the different types of equipments needed in the service of wines.
2. What is a liqueur? Also explain various techniques used in serving liqueurs.
3. Define the categories of cocktails. Also discuss various tequila and whisky based cocktails.
4. What is a menu? Also discuss the various types of menu.