



SCHOOL OF TOURISM, HOSPITALITY AND HOTEL ADMINISTRATION

**UTTARAKHAND OPEN UNIVERSITY, HALDWANI (NAINITAL)**

**उत्तराखण्ड मुक्त विश्वविद्यालय, हल्द्वानी (नैनीताल)**

**MASTER OF HOTEL MANAGEMENT  
ASSIGNMENT**

**Last Date of Submission: 15<sup>th</sup> May 2016**

**Course Title: Alcoholic Beverages  
Year: 2015-16**

**Course Code: MHM - 403  
Maximum Marks: 20**

### **SECTION A**

**This section contains 08 short answer type questions of 2<sup>1/2</sup> marks each. Learners are required to answer any 04 questions only. Answers of short answer-type questions must be restricted to 250 words approximately.**

**Briefly discuss the following:**

1. Differentiate between white, red and rose wines.
2. Explain the different types of glassware used in serving wines.
3. Differentiate between the service of red wine and white wine.
4. What do you understand by alcoholic proof?
5. What are spirits and how are they obtained?
6. What are the advantages of Table d' Hôte?
7. Give the sequence of a classical French menu.
8. Write a short note on the basic rules to be followed while making cocktails.

### **SECTION B**

**This section contains 04 long answer-type questions of 5 marks each. Learners are required to answer any 02 questions only. Answers of long answer-type questions must be restricted to 750 words approximately.**

1. Which are the main types of wine grapes? Write a detailed note on all grape varieties used in wine making.
2. Define Liqueur. Discuss various categories of liqueurs.
3. What are the major points to be considered while matching foods with beverages?
4. What are cocktails? Discuss various tequila and whisky based cocktails.