

- (c) The temperature at which alcohol vapourises is _____.
- (d) Pot still distillation is also referred to as _____.
- (e) Tequila has originated from _____.
- (f) Glenfiddich is a brand of _____.
- (g) Flavouring agent in gin is _____.
- (h) Malt whisky is made by fermenting and distilling _____.
- (i) A brand of vodka from Poland is known as _____.
- (j) Moscow Mule is a _____.
- (k) Martini and Cinzano are examples of _____.
- (l) _____ is used for making Fenny.

SECTION - B

Q2. Attempt any *five* questions of the following : 3x5=15

- (a) Briefly write about patent still distillation.

- (b) Note the differences between liqueur and bitter.
- (c) How is bourbon whisky aged?
- (d) What is cognac? List two brands of VSOP cognac and one brand of XO cognac.
- (e) What are the raw materials utilized for making rum? Write one brand of white rum and one brand of dark rum.
- (f) How is bitter Angostura used and served in bar?

SECTION - C

Q3. Attempt any *five* questions of the following : 5x5=25

- (a) Briefly explain pot still method and draw a diagram for it.
- (b) Write the recipe with glassware and garnish for any two of the following cocktails:
 - (i) Dry Martini
 - (ii) Planter's Punch
 - (iii) Side Car