PSG COLLEGE OF ARTS & SCIENCE

(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2017

(Third Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

PENOLOGY AND GLOBAL WINES

Time: Three Hours

Maximum: 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 x2 = 20)

- 1 Give any four examples for black grapes.
- What information can be read from a wine bottle label?
- 3 State out the meaning of fermentation.
- 4 What is vintage champagne?
- 5 What do you mean by 'AOC wines'?
- 6 What is beaujolaise?
- 7 List the meaning the following terms: i) Sekt (ii) Trocken.
- 8 What is Barbera wine?
- 9 What is marquis de pompadour?
- 10 Give any four examples in styles of sherry.

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry EQUAL Marks ($5 \times 5 == 25$)

11 a Comment on any five factors that influence quality of wines.

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- b Write notes on wine tasting.
- 12 a Write notes on storage of wines.

OR

- b How do you effect quality control for wines?
- 13 a Give an account on wines of Loire Valley.

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- b Write notes on wines of Alsace region.
- 14 a Comment on Italian wine making laws.

OR

- b What is moselle and write its production method.
- 15 a Mention the wine accompaniments for the following:
 - (i) caviar (ii) minestrone soup (iii) roast lamb (iv) stilton cheese
 - (v) peach melba

OR

b Write notes on characteristics of any two wines of USA.

SECTION- C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks $(3 \times 10 = 30)$

- Give a detailed account on classification of wines and their characteristics.
- Define wine. Explain the various stages involved in the manufacture of table
- Write an essay on wines of Bordaux.
- Give an account on wine producing regions, types of grapes used, production methods and specialty wines of Italy.
- Write notes on:
 - (i) Meaning of wine list and its pay-out