

TWTHHTHTHT

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION DECEMBER 2017
(Fourth Semester)

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

BREWED & DISTILLED BEVERAGES

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks!)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 x 2 = 20)

- 1 Define fermentation.
- 2 Differentiate ale and lager.
- 3 What do you mean by continuous still.
- 4 What is distillation?
- 5 Define tequila.
- 6 List any two brand names of vodka.
- 7 Define absinthe.
- 8 Define sake.
- 9 What is build in method in cocktail preparation.
- 10 What is a lounge bar?

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Classify alcoholic beverages. _
OR
b Differentiate cider and perry.
- 12 a Brief on pot still with a diagram.
OR
b Differentiate lognae and amagnae.
- 13 a How gin is produced?
OR
b List any five popular brands of RUM.
- 14 a Write short notes on speciality coffee.
OR
b Brief on “ Eause de vie”
- 15 a Write notes on bar & beverage control records.
OR
b Write recipe for any one cocktail.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Explain the “Brewing process”.
- 17 “whiskey the finest drink” Discuss.
- 18 Elucidate the versatility of vodka.
- 19 Explain the production process of liqueurs.
- 20 What are the equipments and tools required in making cocktails explain with model diagrams?

Z-Z-Z

END