

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2023  
(Third Semester)

Branch - CATERING SCIENCE AND HOTEL MANAGEMENT

ADVANCED FOOD & BEVERAGE SERVICE - I

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1) What is the British term for Bordeaux red wine.  
(i) Spumante (ii) Claret  
(iii) Cremant (iv) Sekt
- 2) Name of the deep curve at the bottom of champagne bottle to withstand pressure  
(i) Punt (ii) Pupitre  
(iii) Krug (iv) Ayala
- 3) Name of the dense, frothy yeast on the surface of ageing Sherry is  
(i) Criadera (ii) Bodega  
(iii) Quintas (iv) Flor
- 4) Which of the following Indian wineries is the largest  
(i) Sula vineyards (ii) Grover Zampa vineyards  
(iii) Fratelli wines (iv) York winery
- 5) Light / Cream sauces are traditionally paired with  
(i) Sweet White or Sweet fortified wine (ii) Champagne  
(iii) Dry White or Dry fortified wine (iv) Young full bodied red wine

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6) a) Explain dessert wines.  
OR  
b) Explain the different styles of Sherry.
- 7) a) Explain the concept of AOC French wines.  
OR  
b) Briefly explain Chianti Italian wine.
- 8) a) Describe the three main wine producing regions of Germany.  
OR  
b) Describe the three main types of Port wine.

Cont...

- 9) a) Describe wines of Napa valley.  
OR  
b) List major wine regions in India.
- 10) a) Explain how to store wine.  
OR  
b) What is Triage in Champagne manufacture?

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11) a) Explain how different types of grapes contribute to different styles of wine.  
OR  
b) Describe the steps involved in manufacture of champagne.
- 12) a) Discuss the major wine producing regions in France.  
OR  
b) Discuss the significance of DOCG and DOC labels for Italian wines.
- 13) a) Distinguish the differences between Generic wines and varietal wines.  
OR  
b) Classify the various styles of Port wine.
- 14) a) Enlist the points in reading a Champagne Label.  
OR  
b) Enumerate why Barossa valley is famous wine region in Australia.
- 15) a) Explain the process of Decanting old red wines.  
OR  
b) Discuss the guidelines for pairing food & wine

**Z-Z-Z END**