

**PSG COLLEGE OF ARTS & SCIENCE**  
(AUTONOMOUS)

**BSc DEGREE EXAMINATION MAY 2024**  
(Fourth Semester)

Branch – **CATERING SCIENCE AND HOTEL MANAGEMENT**

**ADVANCED FOOD & BEVERAGE SERVICE - II**

Time: Three Hours

Maximum: 50 Marks

**SECTION-A (5 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** marks (5 x 1 = 5)

- 1 Which type of still is commonly used in the production of whiskey and other spirits with complex flavors?  
 (i) Continuous Still                      (ii) Reflux Still  
 (iii) Column Still                        (iv) Pot Still
- 2 Cognac with three stars on the label indicates wood ageing of minimum of \_\_\_\_\_  
 (i) 1 ½ years                                (ii) 2 Years  
 (iii) 3 years                                 (iv) 4 Years
- 3 Pink Gin is best made with \_\_\_\_\_  
 (i) Sloe Gin                                 (ii) Holland Gin  
 (iii) Plymouth Gin                        (iv) London Dry Gin
- 4 Which one of the following liqueurs is from Scotland?  
 (i) Tia-Maria                                (ii) Glavya  
 (iii) Sabra                                  (iv) Galliano
- 5 The size of a cocktail is \_\_\_\_\_  
 (i) 3 ½ to 4 oz                                (ii) 4 ½ to 6 oz  
 (iii) 6 ½ to 8 oz                              (iv) 8 ½ to 10 oz

**SECTION - B (15 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks (5 x 3 = 15)

- 6 a Explain the various scales used in measuring alcoholic strength in drinks.  
 OR  
 b Recall the potential consequences of long-term alcohol abuse on mental health?
- 7 a Distinguish between Cognac and Armagnac.  
 OR  
 b List out the types of scotch whisky with brand names.
- 8 a Give any six international brands of vodka.  
 OR  
 b Enumerate the categories of tequila.
- 9 a Write down the production process of Cider.  
 OR  
 b How do aperitifs differ from digestives in terms of their intended purpose and flavor profiles?
- 10 a What is a bar? Explain the functions of various parts of the bar.  
 OR  
 b Give the recipe for any one rum based cocktail.

**Cont...**

**SECTION -C (30 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** Marks

(5 x 6 = 30)

- 11 a Classify alcoholic beverages with suitable examples.  
OR  
b Illustrate the pot still method of distillation.
- 12 a Differentiate between Irish Whiskey and Scotch Whisky.  
OR  
b Explain the production process of Armagnac.
- 13 a Discuss the production and styles of Rum.  
OR  
b Illustrate the production of London dry gin.
- 14 a Summarize the process of making Beer.  
OR  
b Name any six herb flavoured liqueurs, their base spirit, colour and countries of origin.
- 15 a Elucidate the steps involved in bar operations.  
OR  
b Enlist the points to note while making cocktails.

Z-Z-Z

END