

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2024  
(Third Semester)

Branch – HOSPITALITY MANAGEMENT

ALCOHOLIC BEVERAGES - I

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

1. Alcoholic drinks are produced by the following methods.  
i) Fermentation    ii) Distillation    iii) Soaking    iv) i) & ii)
2. What is malt?  
i) root    ii) Beer  
iii) germinated cereal    iv) yeast
3. Which one of them is not a white grape?  
i) colombard    ii) pinot Blanc  
iii) Tokay    iv) Nebbiolo
4. Which one is not a champagne?  
i) blanc de Blanc    ii) Blanc de noirs  
iii) cremant    iv) Tonic wine
5. Chateauf-neuf-du-pape wine is from .....  
i) german    ii) Italy    iii) Argentina    iv) france

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

6. a    What is distillation? What are the methods of distillation?  
OR  
b    Give the alcoholic percentage of various alcoholic drinks.
7. a    Explain the factors influencing the character of wine.  
OR  
b    What is malolactic fermentation? How is it beneficial to the wine?
8. a    What is Marsala? Name the types of Marsala.  
OR  
b    How is sherry made?
9. a    What do the following Italian wine terms mean?  
a. Rosso    b. secco    c. vecchio    d. frizzante    e. Spumante  
OR  
b    What information one can obtain from German wine labels?
10. a    How do you serve vermouth? Explain.  
OR  
b    How is port produced?

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

11. a How do you classify alcoholic beverages? Explain with examples.  
OR  
b Elucidate the step by step procedure in making sparkling wine.
12. a Explain the following terms:  
1. Cultured yeast 2. Acidification 3. lees 4. must  
OR  
b List the principal white grapes and explain their characteristics.
13. a What do you mean by congener? Which method of distillation produces drinks with congeners?  
OR  
b Explain the possible faults in a wine and reason for them.
14. a What are the styles of sherry? Explain the characteristics of each.  
OR  
b What is fortified wine? Name any five fortified wines in detail.
15. a List the 11 authorized wine producing areas of Germany and write in brief the characteristics of their wines.  
OR  
b Explain the wines from Veneto and Lazio.

Z-Z-Z

END