PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2023

(Third Semester)

Branch - CATERING SCIENCE AND HOTEL MANAGEMENT

WINES OF THE WORLD

Time	Time: Three Hours			Maximum. 30 Marks		
		Answer ALL stions carry E	questions	s	$(5 \times 1 = 5)$)
1.	a) Rum is an alcoholic be	verage made fro nisky	om grapes.		d) Wine	
2.	Sparkling wine containsa) Carbon-dioxide b) Eth		c) Hydrogen		d) Chlorine	
3.	. Which is not a Fortified wine? a) Port b) Madeira c) Marsala d) Tequila					
4.	Which country invented the a) Germany b) Ital		c) France		d) Russia	
5.	is an Italian wine a) Barbera b) Ge	rman Riesling	c) Pinot noi	r	d) Port	
SECTION - B (15 Marks) Answer ALL Questions ALL Questions Carry EQUAL Marks (5 x 3 = 15)						
) Give an introduction on Wine) Classify the types of wine.	OR				
) Describe about Sparkling win	e. OR				
b) State a note on Fortified wine					
8. a) Name some wine producing r	ame some wine producing regions in France. OR				
b) Outline the French wine laws					
9. a) Summarize about Italian wine	es. OR				
b) Interpret the wine producing				Cont	

10. a) Enumerate the wines of U.S.A.

OR

b) List out the wines of Portugal.

SECTION -C (30 Marks)

Answer ALL questions
ALL questions carry EQUAL Marks

 $(5 \times 6 = 30)$

11. a) Elaborate the process of making red wine.

OR

- b) Analyze the factors influencing quality of wines.
- 12. a) Classify the Fortified wines.

OR

- b) Give a brief note on Sparkling wines.
- 13. a) Interpret about French wine laws.

OR

- b) Elucidate a note on Champagne.
- 14. a) Highlight the Italian Wine Laws.

OR

- b) Classify wines of Germany.
- 15. a) Appraise the wines of Australia.

OR

b) Illustrate the guide lines for pairing of food with wines.

Z-Z-Z END