

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2023
(Third Semester)

Branch – HOSPITALITY MANAGEMENT

ALCOHOLIC BEVERAGES

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Which of the following is not a method of preparing alcoholic beverages?
(i) Fermentation (ii) Distillation
(iii) Clarification (iv) Maceration
- 2 What is the main difference between a pot still and a patent still?
(i) Pot stills are larger and more expensive than patent stills
(ii) Patent stills are more efficient at producing pure alcohol than pot stills.
(iii) Pot stills are used to produce whisky; patent stills are used to produce vodka.
(iv) Patent stills are more difficult to operate than pot stills.
- 3 What is the most common type of beer in the world?
(i) Lager (ii) Ale
(iii) Stout (iv) Porter
- 4 Which one of the following category of French wine classification has the highest standard of quality?
(i) Vin de table (ii) VDQS
(iii) AC (iv) Vin de pays
- 5 The word sekt means _____ .
(i) Sparkling (ii) Dry
(iii) Blending (iv) Sweet

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a What are the three main types of alcoholic beverages?
OR
b What are the two main methods of preparing alcoholic beverages?
- 7 a What is the difference between fermentation and distillation?
OR
b What are the two main types of stills used in distillation?
- 8 a What are the four main ingredients in beer?
OR
b Explain the appellation system followed in burgundy wines.

Cont...

- 9 a List out the names of white and black grapes, Explain their characteristics.
OR
b How are the Italian wines classified? Explain.
- 10 a Can you write down the steps involved in serving the red wine?
OR
b Explain the appellation system followed in burgundy wines.

SECTION -C (30 Marks)

Answer ALL questions
ALL questions carry EQUAL Marks (5 x 6 = 30)

- 11 a Describe the brewing process for beer in detail.
OR
b Compare and contrast the different types of beer.
- 12 a Discuss the process of making wine.
OR
b Explain the importance of storage conditions for beer.
- 13 a Explain the different types of liqueurs and discuss their uses in cocktails.
OR
b Discuss the production process of vodka and explain the factors that affect vodka quality.
- 14 a Compare and contrast the different types of rum.
OR
b define tequila and list out the service methods of tequila.
- 15 a Briefly describe the following: fenny, arrack, frappe, toddy, and sake.
OR
b Elaborate aperitifs and bitters; list out at least five brand names.

Z-Z-Z END