

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2024
(Third Semester)

Branch - **HOSPITALITY MANAGEMENT**

ALCOHOLIC BEVERAGES

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

$$(10 \times 1 = 10)$$

Question No.	Question	K Level	CO
1	The part of hops used in beer making is _____ a) Flower b) Bark c) Root d) Leaf	K1	CO1
2	Tiger beer is from _____ a) India b) Russia c) Singapore d) Denmark	K2	CO2
3	_____ has grapes of yeasts. a) Stalk b) Pulp c) Pips d) Skin.	K1	CO2
4	Palomino grapes are used in the production of _____ a) Sherry b) Port c) Madeira d) Marsala	K2	CO2
5	_____ method is used in champagne region of France a) Cuvee close b) Transfer c) Methode champenoise' d) Direct impregnation	K1	CO1
6	_____ white grape is used in champagne a) Riesling b) Sylvaner c) Chardonnay d) Chenin Blanc	K2	CO2
7	The Chief flavoring ingredients in absinthe is _____ a) Wormwood b) Kummel c) Juniper berries d) Liquorices	K1	CO2
8	Grog is the term applied to _____ a) Yeast b) Diluted rum c) Dark rum d) White rum	K2	CO2
9	Slivovitz is prepared from _____ a) Apple b) Strawberry c) Plum d) Cherry	K1	CO1
10	Which is one of the following is not a good choice for aperitif? a) Noilly prat b) Sericol c) Champagne doux d) Fino.	K2	CO2

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

$$(5 \times 7 = 35)$$

Question No.	Question	K Level	CO
11.a.	Elucidate the patent still distillation method.	K4	CO4
(OR)			
11.b	Outline the proof and alcoholic strength of beverages.		

Cont...

12.a	Interpret the classification of wines.	K2	CO2
(OR)			
12.b	Examine the common faults in wine.		
13.a	Illustrate the procedure for storing the wines.	K3	CO3
(OR)			
13.b.	Evaluate the manufacturing process of sparkling wine.		
14.a.	Discuss about vodka and its types.	K4	CO4
(OR)			
14.b.	Distinguish cognac and armagnac.		
15.a.	Summarize a note on Eaux de vie.	K3	CO3
(OR)			
15.b.	State a note on aperitifs and its types.		

SECTION -C (30 Marks)Answer **ANY THREE** questions**ALL** questions carry **EQUAL** Marks (3 × 10 = 30)

Question No.	Question	K Level	CO
16	Elucidate the manufacturing process of beer.	K5	CO5
17	Illustrate the factors influencing the quality of wine.	K4	CO4
18	Interpret the production method of still wine.	K5	CO5
19	Discuss the various categories of rum.	K4	CO4
20	Point out the ingredients used in the production of liqueur.	K5	CO5

Z-Z-Z END