

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2025  
(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 × 1 = 10)

Question No.	Question	K Level	CO
1	Spraying hot water to extract maximum sugar from the malt is termed as _____ a) Sparging b) Pitching c) Priming d) Fining	K1	CO1
2	Doppel bock is a beer from _____ a) Germany b) New york c) Russia d) India	K2	CO1
3	Zinfandel grape is native to _____ a) California b) Washington c) New York d) Oregon	K1	CO2
4	Vin de Pays Means _____ a) Country wine b) French wine c) State wine d) National wine	K2	CO2
5	The ideal temperature range for the storing red wines is _____ a) 40-45°f b) 45-50°f c) 55-60°f d) 65-70°f	K1	CO3
6	_____ is the largest wine producing region in France a) Bordeaux b) Burgundy c) Gironde d) Loire	K2	CO3
7	The turn plate on the tequila label means? a) Gold b) Silver c) Platinum d) Copper	K1	CO4
8	The flavor of avacot is _____ a) Orange b) Coffee c) Egg yolk d) Vannila	K2	CO4
9	Completely dry and rough cider is termed as _____ a) Scrumpy b) Pomagne c) Pomace d) Vintage	K1	CO5
10	Coffee flavored liqueur is _____ a) Safari b) Chambord c) Amaretto d) Lviaria	K2	CO5

Cont...

**SECTION - B (35 Marks)**

Answer ALL questions  
ALL questions carry EQUAL Marks (5 × 7 = 35)

Question No.	Question	K Level	CO
11.a.	Elucidate the various types of beer.	K2	CO1
	(OR)		
11.b.	Outline the classification of alcoholic beverages.		
12.a.	Explain the various constituents of grapes.	K3	CO2
	(OR)		
12.b.	List any 5 the types of white and red grapes variety.		
13.a.	Illustrate the terms used on champagne wine.	K4	CO3
	(OR)		
13.b.	Evaluate the process of still wine production.		
14.a.	Point out any 5 brand names of brandy and whisky.	K3	CO4
	(OR)		
14.b.	Summarize a note on grappa and marc.		
15.a.	Distinguish liqueur and Eaux de vie.	K4	CO5
	(OR)		
15.b.	Outline the popular brand names of liqueurs and their country of origin.		

**SECTION - C (30 Marks)**

Answer ANY THREE questions  
ALL questions carry EQUAL Marks (3 × 10 = 30)

Question No.	Question	K Level	CO
16	Examine the common faults in beer.	K4	CO1
17	Discuss wine and its laws.	K4	CO2
18	Elucidate the manufacturing process of fortified wine.	K5	CO3
19	Explain the production method of tequila.	K5	CO4
20	Elaborate on cider and perry.	K4	CO5

Z-Z-Z

END