

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION MAY 2025
(Fourth Semester)**

Branch – **CATERING SCIENCE AND HOTEL MANAGEMENT**

ADVANCED FOOD & BEVERAGE SERVICE - II

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	_____ is colourless, clear liquid with a burning taste. a) Cocktail b) Liqueur c) Alcohol d) Beer	K1	CO1
2	The term _____ is the process of separating elements in a liquid by vaporization and condensation. a) Fermentation b) Distillation c) Canning d) ABV	K2	CO1
3	_____ is a spirit obtained from the distillation of fermented grape juice and suitably aged in wood. a) Whiskey b) Wine c) Brandy d) Rum	K1	CO2
4	Cognac is distilled from _____. a) Red wine b) Rose wine c) White wine d) Brandy	K2	CO2
5	_____ is the spirit distilled from the distillation of fermented mash of grains. a) Whiskey b) Brandy c) Rum d) Vodka	K1	CO3
6	Tequila is the national drink of _____. a) USA b) France c) Italy d) Mexico	K2	CO3
7	_____ is the microorganism which helps in the process of Fermentation. a) Hops b) Yeast c) Malt d) None of the above	K1	CO4
8	_____ is an alcoholic beverage produced by combining spirits with fruits, herbs and other flavouring elements. a) Tequila b) Perry c) Cider d) Liqueurs	K2	CO4
9	Which is attached to the Restaurant and serving alcoholic beverages to the guest during their meal? a) Dispense Bar b) Banquet Bar c) Cocktail Bar d) Front Bar	K1	CO5
10	_____ is an alcoholic drink consisting of a spirit or spirits mixed with other ingredients such as fresh juices and cream. a) Mock tail b) Vermouth c) Cock tail d) Armagnac	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.	Write in detail about pot still distillation process and its advantages.	K3	CO1
	(OR)		
11.b.	Brief about the scales for measuring alcohol strength.		
12.a.	Write down the production process of Malt Whiskey.	K3	CO2
	(OR)		
12.b.	What is Armagnac? How it is different from Cognac?		
13.a.	Name any five brands of Gin.	K4	CO3
	(OR)		
13.b.	Explain about different types of Rum.		
14.a.	Brief about different types of Beer.	K4	CO4
	(OR)		
14.b.	How will you classify the Liqueurs?		
15.a.	Name any five Rum based Cocktails.	K5	CO5
	(OR)		
15.b.	What are the records maintained in the Bar?		

SECTION - C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

Question No.	Question	K Level	CO
16	Explain in detail about the classifications of Alcoholic Beverages.	K4	CO1
17	Write in detail about the manufacturing process of Cognac.	K4	CO2
18	Describe in detail about the production process of Flavoured Vodka.	K5	CO3
19	List down any Ten Liqueurs with colour and country.	K5	CO4
20	Briefly explain about different types and parts of Bar.	K6	CO5

Z-Z-Z

END