PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2025

(Third Semester)

Branch - CATERING SCIENCE AND HOTEL MANAGEMENT

ADVANCED FOOD AND BEVERAGE SERVICE - I

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 × 1 = 10) K							
Module No.	Question No.		Level	CO			
1	1	Which type of yeast is most commonly used in wine fermentation? a) Cardida albicans b) Saccharomyces cerevislae c) Lactobacillus d) Brettanomyces	К1	CO1			
	2	What is the term for the size of the bubbles in sparkling wine? a) Fizz b) Perlage c) Effervescence d) Sparkle	K2	CO1			
2	3	What is the main grape variety used in the production of red wines from the Beaujolais region? a) Cabernet Franc b) Gamay c) grenache d) Syrah	K1	CO2			
	4	Which Italian region is famous for producing Chianti wine? a) Tuscany b) Veneto c) Piemento d) Sicily	K2	CO2			
3	5	What does the term "Trocken" indicate on a German wine label? a) Sweet b) Dry c) Sparkling d) Fortified	K1	СОЗ			
	6	Which of the following wine regions is known for producing Sherry? a) Jerez b) Priorat c) Rias Baixas d) Valdepenas	K2	CO3			
4	7	What does the term "Sauvignon Blanc" refer to in eth context of wine law? a) A region of France b) A grape variety c) A specific type of wine law d) A classification system	K1	CO4			
	8	Which grape variety is most famously associated with California's Napa valley? a) Merlot b) Cabernet sauvignon c) Zinfandel d) Chardonnay	K2	CO4			
5	9	Which component of wine is primarily responsible for its acidity? a) Sugar b) Tartaric acid c) Alcohol d) Tannin	K1	COS			
	10	Which of the following is not typically found on a wine label? a) Grape variety b) Serving temperature c) Region of production d) Product development origin	K2	СО			

SECTION - B (35 Marks) Answer ALL questions

Module No.	Question No.	Question	K Level	СО
1	11.a.	Illustrate the various types of Aromatized wines.		
	(OR)		K2	CO1
	11.b.	Explain the factors including the quality of wine.		
2	12.a.	Analyze the wine regulations of France.		CO2
		(OR)	K4	
	12.b.	Discover the Italian wine regions.	<u></u>	
	13.a.	Evaluate the wine regions of Portugal.		
3	(OR)		K5	CO3
	13.b.	Explain the famous grape varities of Italy.		
4	14.a.	Estimate the various American viticulturl areas.		
	(OR)		K6	CO4
	14.b.	Elaborate the grape varieties used in the making of Australian wine.		
5	15.a.	What are the terms appeared on Champagne label?		
	(OR)		K1	CO5
	15.b.	Find out the different wine bottle sizes.		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks $(3 \times 10 = 30)$

Module No.	Question No.	Question	K Level	СО
1	16	Distinguish the stages involved in wine making.	K4	CO1
2	17	Judge the famous wines across key French regions.	K5	CO2
3	18	Inspect the wine labeling requirements in German.	K4	CO3
4	19	Outline the wine regions of USA.	K2	CO4
5	20	Identify the key steps of wine tasting.	К3	CO5