

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(Third Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

WINES OF THE WORLD

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

1. _____ is an White wine.
a) Pinot noir b) Mezcal c) Tokay d) Merlot
2. Pinot noir is from _____.
a) France b) Italy c) Germany d) India
3. Name the Fortified wine.
a) Port b) Syrah c) Merlot d) Malbec
4. What is the alcohol strength of wine?
a) 20-30% b) 10-20 % c) 11- 13% d) 20- 25%
5. _____ is a Germany wine
a) Barbera b) Sula c) Mosel d) Port

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

6. a) Classify wine with its varieties.
OR
b) Name some factors influencing quality of wine.
7. a) Discuss about Port wine.
OR
b) Give a note on Vermouth.
8. a) List out the wine produced in Alsace.
OR
b) Point the names of French wine
9. a) Explain about Italian wines.
OR
b) Interpret the wine producing regions in Germany.
10. a) Summarize the wines of Portugal.
OR
b) Determine the wine goes well with Starter and Dessert.

Cont...

SECTION -C (30 Marks)

Answer ALL questions
ALL questions carry EQUAL Marks

(5 x 6 = 30)

11. a) Explain the process of making White wine.
OR
b) Summarize a note on wines.
12. a) Assess about Champagne wines.
OR
b) Give a brief note about Marsala.
13. a) Elucidate about French wine laws.
OR
b) Categorize the wine producing regions of France.
14. a) Interpret about Italian Wine and its laws.
OR
b) Discuss about German wine label.
15. a) Classify the wines of South Africa.
OR
b) Which food goes well with Red, White, Sparkling wine?

Z-Z-Z END