

PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(Fourth Semester)

Branch – CATERING SCIENCE & HOTEL MANAGEMENT

ADVANCED FOOD AND BEVERAGE SERVICE –II

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	Name the volatile fluid obtained by fermenting a liquid containing sugar. a) Alcohol b) Espresso c) Mocktail d) Liqueur	K1	CO1
2	The process in which the yeast acts on sugar and converts it to ethanol and gives off carbon dioxide. a) Distillation b) Fermentation c) Ageing d) Canning	K2	CO2
3	What is VSOP stands for. a) Very Special Old Pale b) Very Superior Old Place c) Very Special Old Place d) Very Superior Old Pale	K1	CO2
4	Name the Expansion of ABV. a) Alcohol By Volume b) Alcohol By Velocity c) Alcohol By Vineyard d) None of the above	K2	CO2
5	Identify the alcoholic beverage distilled from fermented sugarcane by products. a) Whiskey b) Rum c) Vodka d) Tequila	K1	CO3
6	Which of the following country is notable for VODICA a) France b) Russia c) America d) Australia	K2	CO3
7	Name the alcoholic beverage made by brewing and fermenting malted barley. a) Wine b) Whiskey c) Tequila d) Beer	K1	CO4
8	Identify the country of origin for the Liqueur "Cointreau" a) Italy b) USA c) Switzerland d) France	K2	CO4
9	What is the Expansion of BOT _____. a) Bar Order Taker b) Bar Order Ticket c) Bar Order Token d) Bar On Time	K1	CO5
10	What is the term for peel or rind of citrus fruits. a) Vermouth b) Virgin c) Zest d) Chinois	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.	Explain the advantages and disadvantages of patent still process. (OR)	K3	CO1
11.b.	Illustrate how is alcohol obtained?		
12.a.	Examine the features of Scotch Whiskey. (OR)	K3	CO2
12.b.	Classify types of Cognac.		
13.a.	Explain the manufacturing process of Jamaican Rum. (OR)	K4	CO3
13.b.	Layout any five brand names of Vodka.		
14.a.	Outline any five uses of Liqueurs. (OR)	K4	CO4
14.b.	Differentiate Cider and Perry?		
15.a.	Explain any five famous Mocktails. (OR)	K5	CO5
15.b.	Summarize the equipment's used for making cocktails?		

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 types of distillation in detail.	K4	CO1
17	Explain the manufacturing process of Whiskey.	K4	CO2
18	Examine the features of Tequila.	K3	CO3
19	Appraise the manufacturing process of Beer.	K5	CO4
20	Show the methods of Mixology used in Cocktail preparations.	K3	CO5