

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

**BSc DEGREE EXAMINATION DECEMBER 2025**  
**(Third Semester)**

## Branch – CATERING SCIENCE & HOTEL MANAGEMENT

## **ADVANCED FOOD & BEVERAGE SERVICE - I**

Time: Three Hours

**Maximum: 75 Marks**

**SECTION-A (10 Marks)**

### Answer ALL questions

**ALL** questions carry **EQUAL** marks

$$(10 \times 1 = 10)$$

Cont...

**SECTION - B (35 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

 $(5 \times 7 = 35)$ 

Module No.	Question No.	Question	K Level	CO
1	11.a.	Explain the constituents of Wine.	K5	CO1
		(OR)		
	11.b.	Summarize the Grape varieties used in red wine making.		
2	12.a.	Explain the wine laws of Italy?	K4	CO2
		(OR)		
	12.b.	Identify the any 7 grape varieties of Italy with description.		
3	13.a.	Analyse the famous grape varieties of Portugal.	K4	CO3
		(OR)		
	13.b.	Examine the wine growing regions of Spain.		
4	14.a.	Provide the wine labeling requirements in America.	K3	CO4
		(OR)		
	14.b.	Explain the wine regions in India.		
5	15.a.	Explain the factors to be considered while tasting wine.	K3	CO5
		(OR)		
	15.b.	Prepare the tips for pairing of food and wine.		

**SECTION - C (30 Marks)**

Answer ANY THREE questions

ALL questions carry EQUAL Marks

 $(3 \times 10 = 30)$ 

Module No.	Question No.	Question	K Level	CO
1	16	Explain the various faults in wine.	K5	CO1
2	17	Summarize the major wine growing regions of France.	K5	CO2
3	18	Explain the wine producing regions of Germany.	K4	CO3
4	19	Discover the wine regions of South Australia.	K3	CO4
5	20	Explain the key components of a wine label.	K4	CO5