

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2025
(Fourth Semester)

Branch – CATERING SCIENCE AND HOTEL MANAGEMENT

BREWED AND DISTILLED BEVERAGES

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions.

ALL questions carry EQUAL marks (5 x 1 = 5)

1. Identify the alcohol level of fermented drinks.
(i) between 30 – 40% (ii) between 60 – 70%
(iii) between 3 – 4% (iv) between 3 – 14%
2. Which of the following is not an example for distilled drink?
(i) Beer (ii) Liqueurs (iii) Spirits (iv) Eaux de vie
3. Which of the following country has Vodka as national drink?
(i) Denmark (ii) Portugal (iii) Senegal (iv) Russia
4. Which are also known as fruit brandies?
(i) Eaux de vie (ii) Wine (iii) Rum (iv) Vodka
5. Which of the following is the expanded form of PSV?
(i) Potential Selection Value (ii) Potential Sales Value
(iii) Potential Smart Value (iv) Potential Shift Value

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

6. a. State the characteristics of alcoholic beverages.
OR
b. Outline the packaging procedures of beer.
7. a. Explain the nature of blended whisky.
OR
b. Bring out the importance of label language.
8. a. Analyze the popular rums and their brands names.
OR
b. Describe the traditional way of drinking Vodka.
9. a. Describe the method of producing specialty coffee.
OR
b. Summarise in detail about various agents added in Liqueurs.
10. a. State the points to be considered while serving alcoholic beverages.
OR
b. Explain the procedures of maintaining bar records.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 6 = 30)

11. a. Analyze the methods of producing Cider and Perry.
OR
b. Discuss about faults found in beers and suggest ways of rectifying it.
12. a. Classify the types of Brandy.
OR
b. Elucidate the method of producing Armagnac.
13. a. Summarise the unique features of different types of Vodka.
OR
b. Enumerate the conditions to be followed in producing Tequila.
14. a. Categorize the types of Liqueurs.
OR
b. Discuss the nature, characteristics and production methods of Aperitifs.
15. a. Analyze the methods of making cocktail.
OR
b. Point out the routine works to be carried out in a bar.

Z-Z-Z

END