

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

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

Branch – HOSPITALITY MANAGEMENT

**ALCOHOLIC BEVERAGES**

Time: Three Hours

Maximum: 75 Marks

**SECTION-A (10 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks

$(10 \times 1 = 10)$

Module No.	Question No.	Question	K Level	CO
1	1	Name the process of converting sugar into alcohol using yeast. a. Maturation      b. Fermentation c. Distillation      d. Filtration	K1	CO1
	2	How is the alcoholic strength of a beverage expressed in terms of? a. Proof      b. Volume c. Weight      d. Density	K2	CO1
2	3	Which type of wine is famous in Bordeaux region? a. Sparkling wine      b. Red wine c. Fortified wine      d. Rose wine	K1	CO2
	4	State the meaning of Vinification _____ a. Grape growing b. Wine retailing c. Wine making from harvested grapes d. Barrel transportation	K1	CO2
3	5	What is Champagne? a. Still wine b. Sparkling wine c. Fortified wine d. Aromatic wine	K1	CO3
	6	Indicate the term used for the wine which is clarified and stabilized before bottling a. Racking      b. Fining c. Filtration      d. Pressing	K2	CO3
4	7	Which is the base ingredient for producing rum? a. Barley      b. Potato c. Grapes      d. Sugarcane molasses	K1	CO4
	8	Identify the following in which Cognac is classified? a. Brandy      b. Vodka c. Rum      d. Whisky	K1	CO4
5	9	How is "Campari" classified? a. Liqueur b. Aperitif c. Beer d. Brandy	K2	CO5
	10	Which of the following is made from fermented apple juice? a. Perry b. Mead c. Cider d. Ale	K1	CO5

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**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.	Compare Pot still and Patent still distillation methods with suitable examples.  (OR)	K2	CO1
	11.b.	Compare Top fermentation and Bottom fermentation process used in beer production.		
2	12.a.	Discuss about preparations and characteristics of Red wine and White wine.  (OR)	K2	CO2
	12.b.	Explain the factors that influences wine quality.		
3	13.a.	Determine the process of sparkling wine preparation with its characteristics.  (OR)	K2, K3	CO3
	13.b.	Explain the varieties of fortified wine with suitable examples.		
4	14.a.	Describe about the origin, types and characteristics of Gin.  (OR)	K2	CO4
	14.b.	Explain the origin and primary characteristics of Absinthe, Grappa, and Toddy.		
5	15.a.	Elaborate on the manufacturing and characteristics of Aperitifs and Bitters.  (OR)	K2	CO5
	15.b.	Explain the types and popular brands of Cider and perry.		

**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	Discuss about the classification of alcoholic beverages and the methods of determining alcoholic strength.	K2	CO1
2	17	Determine the process of vinification and identify the factors influencing the quality of wine.	K3	CO2
3	18	Draw a flowchart and explain the steps involved in still wine and sparkling wine manufacturing process.	K3	CO3
4	19	Examine the Manufacturing process, characteristics and types of Whisky with suitable examples.	K3	CO4
5	20	Compare liqueurs and Eaux-de-vie in terms of production, ingredients, and usage, with suitable examples.	K2	CO5