PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2022
(Third Semester)

Branch – CATERING SCIENCE & 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   wine is obtained from fermented
    (i) Apple   (ii) Pear
    (iii) Grapes   (iv) Orange

2   The champagne wine was made to ……..
    (i) Aroma   (ii) Sparkle
    (iii) Red wine   (iv) Port

3   Bordeaux superieur wine from ……….
    (i) Italy   (ii) Germany
    (iii) France   (iv) India

4   _____ is the German wine.
    (i) Riesling   (ii) Scotch
    (iii) Pricle   (iv) Green

5   White wine is served with ……
    (i) Red meat   (ii) Hors d' oeuvres
    (iii) Dessert   (iv) White meat

SECTION - B (15 Marks)
Answer ALL Questions
ALL Questions Carry EQUAL Marks   (5 x 3 = 15)

6   a   Explain the ingredients required for the production of red wine.
                        OR
    b   Compare the factors Influencing quality of wine.

7   a   Prepare the production of herbal wine.
                        OR
    b   Show the wine of sherry and marsala.

8   a   Classify the French wine.
                        OR
    b   Produce a note on Bordeaux wine.

9   a   Analyse the wine regions of Italy.

OR

     b   Compare a German and Italy wine specialties.

10   a   Outline any Six Indian wines.

OR

     b   Summarise the any two desserts with wine suggestion.

SECTION -C (30 Marks)
Answer ALL questions
ALL questions carry EQUAL Marks   (5 x 6 = 30)

11 a   Classify the wine based on content.

OR

    b   Examine the faults in wine.

12 a   Summarize the production of white wine.

OR

    b   Discuss the production of port and sherry.

13 a   Discuss the Styles of champagne and bottle sized.

OR

    b   Evaluate the Production method of French wine.

14 a   Survey the piedmont and Tuscany is best region of Italy.

OR

    b   State out the Classification of German wines.

15 a   Highlight the production styles of American wine.

OR

    b   Compile a menu meat as main course with wine suggestion.

Z-Z-Z   END