

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2026
(Third Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

ADVANCED FOOD AND BEVERAGE SERVICE – I

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Name the following from which wine is obtained of a) grapes b) rice c) wheat d) barley	K1	CO1
	2	Identify the alcohol content in wine a) 6-9 % b) 8-13 % c) both (a) and (b) d) 13-15 %	K2	CO1
2	3	Spell the French name for the Italian Pinot Grigio a) Pinot Blanc b) Pinot Noir c) Pinot Gris d) Chardonnay	K1	CO2
	4	Which is the most widely planted red grape variety in France? a) Merlot b) Grenache c) Syrah d) Riesling	K2	CO2
3	5	Which of the following is not a typical method of making a sweet wine in Germany? a) Chill and filter the wine during fermentation b) Sussreserve c) Fortification d) Naturally sweet	K1	CO3
	6	The climate in the North West of Spain is a) Maritime b) Mediterranean c) Continental d) Sub tropical	K2	CO3
4	7	Name the ustralian wine regions is most suitable for producing high quality sparkling wine a) Tasmania b) McLaren Vale c) Hunter Valley d) Riverina	K1	CO4
	8	Which city is known as the Wine Capital of India is a) Yavatmal b) Ichalkaranji c) Nashik d) Nagpur	K2	CO4
5	9	By law, which of the following does not need to be on the label of a wine bottle? a) Alcohol b) Volume c) Producer d) Vintage	K1	CO5
	10	Define is wine pairing a) Deciding which wines go best with each other b) Determining which wines go best with food c) Picking the best overall wine for flavor d) Determining the best temperature for wine	K2	CO5

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	What are all the factors influencing quality of wine?	K1	CO1
		(OR)		
	11.b.	How wine is produced?		
2	12.a.	Explain any 5 wines from France.	K2	CO2
		(OR)		
	12.b.	Describe about the wine law of Italy.		
3	13.a.	Explain the name of wine producing region of Germany.	K3	CO3
		(OR)		
	13.b.	Explain the classification of Portugal wine.		
4	14.a.	Appraise the popular wine of India.	K5	CO4
		(OR)		
	14.b.	Explain the wine law of America.		
5	15.a.	Illustrate the guidelines for pairing wine and food.	K3	CO5
		(OR)		
	15.b.	Sketch the terms used on champagne label and bottle sizes.		

SECTION - C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Explain the production methods of sparkling wine and fortified wine.	K4	CO1
2	17	Summarize the wine producing regions of Italy.	K2	CO2
3	18	Compare the wines laws in Spain and Portugal.	K4	CO3
4	19	"Indian Wine & Food Pairing – the Futuristic Scope" – Discuss.	K5	CO4
5	20	Compile a menu with 10 courses, and suggest wine for are the courses.	K4	CO5

Z-Z-Z

END