

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2026
(Fourth Semester)

Branch- **CATERING SCIENCE AND HOTEL MANAGEMENT**

ADVANCED FOOD AND BEVERAGE SERVICE -II

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	Select the usual range of alcoholic strength of Wines a) 8 – 15% b) 3 – 6% c) 14 – 22% d) 17 – 55%	K1	CO1
	2	What is Sherry and Port? a) Vermouths b) Fortified wines c) Whiskey d) Beer	K2	CO1
2	3	Label the term that refers to a brandy that has been aged two years in wood a) T.C b) D.C c) A.C d) B.C	K1	CO2
	4	Choose the brandy that has been produced in the Gascony region of France a) Vieil b) Cognac c) Jerez d) Armagnac	K2	CO2
3	5	Name the base for making rum a) Cider b) Pulque c) Molasses d) Wine	K1	CO3
	6	Choose the Rum from the following a) Tia Maria b) Teachers c) Calvados d) Bacardi	K2	CO3
4	7	Which of the following is obtained through the fermentation of apple juice? a) Malaga b) Marsala c) Cider d) Raya	K1	CO4
	8	Select the liqueur that has its origin in Mexico a) Avocaat b) Cointreau c) Drambuie d) Kahlúa	K2	CO4
5	9	Choose the 'dry day' in India, where sale of liquor is prohibited a) Gandhi Jayanti b) Diwali c) Pongal d) Bihu	K1	CO5
	10	Identify the method of making Whisky Sour cocktail a) Shaken b) Stirred c) Built d) Layered	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.	Explain the benefits and abuse of alcohol.	K2	CO1
	(OR)			
	11.b.	Demonstrate the pot still method of preparing alcohol with a diagram.		
2	12.a.	Plan in detail the making process of brandy.	K3	CO2
	(OR)			
	12.b.	List any 7 brands of whiskey with description.		
3	13.a.	Identify any seven popular brand names of Rum with its description.	K3	CO3
	(OR)			
	13.b.	Develop a detailed note on 'Mezcal'.		
4	14.a.	Examine the processes involved in the production and storage of beer.	K4	CO4
	(OR)			
	14.b.	Summarize "liqueurs".		
5	15.a.	Highlight the key points that must be considered while preparing cocktails and mocktails.	K4	CO5
	(OR)			
	15.b.	Analyze the importance of maintaining bar records and implementing control procedures for ensuring effective bar operations.		

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	Classify " brewed beverages".	K1	CO1
2	17	Discuss the manufacturing process of Whiskey.	K6	CO2
3	18	Describe the production process associated with Vodka and mention any five Vodka brands.	K3	CO3
4	19	Outline the features of Aperitifs and Digestives.	K2	CO4
5	20	Create a new cocktail of your choice and write the recipe.	K6	CO5

Z-Z-Z

END