

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

**BSc DEGREE EXAMINATION MAY 2019  
(Fourth Semester)**

Branch - **CATERING SCIENCE AND HOTEL MANAGEMENT**

**BREWED AND DISTILLED BEVERAGES**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** marks (10 x 2 = 20)

- 1 What is meant by beverages?
- 2 What is alcohol?
- 3 Define distillation.
- 4 What is label language?
- 5 What is rum?
- 6 Define dark rum.
- 7 Define Liqueurs.
- 8 What is Spirits?
- 9 What is meant by bar?
- 10 Define Pubs.

**SECTION - B (25 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a What are the methods of preparing alcohol?  
OR  
b How to measure the alcoholic strength?
- 12 a What is brandy? Explain their types.  
OR  
b State the regions of cognac.
- 13 a Explain production of rum in detail.  
OR  
b Mention the different styles of rum.
- 14 a Explain the types of Gin.  
OR  
b Identify the styles of Gin.
- 15 a Write down the history of Liqueurs in detail.  
OR  
b Describe the types of bar. -

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

**ALL** Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Classify the types of alcoholic beverages.
- 17 Discuss the different types of stills.
- 18 What are the popular rums? Give any ten brand names of rum.
- 19 Describe the step by step production process of liqueurs.
- 20 Draw the bar design and explain the parts of bar.