

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSc DEGREE EXAMINATION MAY 2018
(Third Semester)

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

PENOLOGY AND GLOBAL WINES

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

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

- 1 Give any four examples for white grapes.
- 2 Differentiate between dry wine and sweet wine.
- 3 Give any four examples for brands of champagne.
- 4 What do you mean by the following terms?
(i) VSOP (ii) XO
- 5 What do you mean by Chaptalization?
- 6 What is Graves?
- 7 What is Asti spumante?
- 8 What is Tafelwein?
- 9 Give any four examples for wines of USA.
- 10 What are Tokay wines?

SECTION - B (25 Marks)

Answer **ALL** Questions

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

- 11 a Differentiate between table wine and fortified wine with examples.
OR
b What are the various faults in wine? Mention their causes.
- 12 a Write notes on any three types of Champagne.
OR
b Comment on the types of glasses used and service procedure for the following wines: (i) Champagne (ii) Barsac
- 13 a Give an account on Burgundy.
OR
b Give an account on wines of Alsace.
- 14 a What information do you get from a German wine bottle label?
OR
b What is Hock? Mention about its production.
- 15a Mention the wine accompaniments for the following:
(i) Smoked Salmon (ii) Consomme Royale (iii) Roast Beef
(iv) Spaghetti Bologanaise (v) Apple Strudel
OR
b Write notes on characteristics of any three Indian wines. -

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Write notes on: (i) Tasting of wines (ii) Aromatized wines
- 17 Explain the various stages involved in the manufacture of Champagne.
- 18 How do you classify French wines? Explain their salient features.
- 19 What is Chianti? Comment on the types of grapes used and production method for chianti.
- 20 Write notes on: (i) Wines of Australia (5 marks)