

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

**BSc DEGREE EXAMINATION MAY 2018  
(Fourth Semester)**

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

**BREWED & 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 Alcohol?
- 2 How to measure alcoholic strength?
- 3 What is meant by distillation?
- 4 Name two brand names of brandy.
- 5 Define: Over proof.
- 6 What is meant by vodka?
- 7 Define : Liqueurs.
- 8 Elongate VSOP.
- 9 Name some lighting used in the bar.
- 10 Define : Bar records.

**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 Which are the ingredients used to make beer?
- 12 a Write short notes on cognac.  
OR  
b What do you mean by Armagnac? Write some regions.
- 13 a What are the types of Gin - explain?  
OR  
b Write notes on Tequila and Vodka.
- 14 a Write notes on compounding and Maturing.  
OR  
b What is spirit? What are the flavouring agents?
- 15 a Which are the parts of Bar?  
OR  
b What are the different shapes of bar?

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 What are the classification of alcoholic beverages? Explain.
- 17 Which are the types of still method and explain?
- 18 Discuss : different types of rum and their production.
- 19 Explain (a) Coloring (b) Finning (c) Bottling (d) Arrack (e) Stone fruit brandies.
- 20 What are the different types of bar ? Explain in detail.