

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)  
BSc DEGREE EXAMINATION DECEMBER 2018  
(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 Define Calories in alcohol.
- 2 What are the benefits of alcohol?  
Write any two cognac brands.
- 4 Give any two Armagnac regions.
- 5 What is meant by over proof?
- 6 Define gin.
- 7 How to drink tequila?
- 8 What is tequila?
- 9 Define bar records.
- 10 What is par stock?

**SECTION - B (25 Marks)**

Answer ALL Questions

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

- 11 a Which are the ingredients used in the beer production? Explain.  
OR  
b . What are the brewing process? Explain.
- 12 a Write any five Armagnac brands in detail.  
OR  
b Write any five grape brandies with brand names.
- 13 a What is Marc, Pisco? and explain.  
OR  
b Write short notes on Scotch whisky.
- 14 a Define coloring, sweetening of spirits.  
OR  
b Explain popular liqueurs and countries of origin in detail.
- 15 a Discuss in detail about Bottle control, requisitions.  
OR  
b Explain Hot drinks, Mocktails.

**SECTION - C (30 Marks)**

Answer any THREE Questions

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

- 16 Discuss about malting, brewing hop back in beer manufacturing.
- 17 Write full note on American whisky and their brand names in detail.
- 18 Write any five brand names of Vodka, Tequila and their service method in detail.
- 19 What are the components of mock tail? write in detail with example.