

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2024
(Third Semester)

Branch – HOSPITALITY MANAGEMENT

ALCOHOLIC BEVERAGES

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Which of the following is not a type of alcoholic beverage?
(i) Beer (ii) Wine
(iii) Whiskey (iv) Coffee
- 2 Which of the following is a type of beer??
(i) Ale (ii) Lager
(iii) Stout (iv) All of the above
- 3 What is the most common type of beer in the world?
(i) Lager (ii) Ale
(iii) Stout (iv) Porter
- 4 Which one of the following category of French wine classification has the highest standard of quality?
(i) Vin de table (ii) VDQS
(iii) AC (iv) Vin de pays
- 5 Which of the following is not a table wine?
(i) Sparkling (ii) red wine
(iii) rose wine (iv) white wine

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a What are the main steps involved in the distillation process?
OR
b What are the different types of beer ingredients?
- 7 a What are the factors that affect the flavor of beer?
OR
b What are the main differences between ale and lager beer?
- 8 a What are the health benefits of moderate alcohol consumption?
OR
b What are the main steps involved in wine production?
- 9 a List out the names of white and black grapes, Explain their characteristics.
OR
b How are the Italian wines classified? Explain.
- 10 a Can you write down the steps involved in serving the red wine?
OR
b Explain the appellation system followed in burgundy wines.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a What are the main differences between red wine and white wine?
OR
b Compare and contrast the different types of beer.
- 12 a Discuss the process of making wine.
OR
b Explain the importance of storage conditions for beer.
- 13 a Explain the different types of liqueurs and discuss their uses in cocktails.
OR
b Discuss the production process of vodka and explain the factors that affect vodka quality.
- 14 a Compare and contrast the different types of rum.
OR
b Define tequila and list out the service methods of tequila.
- 15 a Briefly describe the following: fenny, arrack, frappe, toddy, and sake.
OR
b Elaborate aperitifs and bitters; list out at least five brand names.

Z-Z-Z

END