

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2023  
(Fourth Semester)

Branch – HOSPITALITY MANAGEMENT

**ALCOHOLIC BEVERAGES - II**

Time: Three Hours

Maximum: 50 Marks

**SECTION-A (5 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

1. The ingredient gives the bitter taste to the beer is
  - i) Malted barley
  - ii) Hops
  - iii) Sugar
  - iv) Water
2. Which one the following is a classic single malt whisky?
  - i) Chivas regal
  - ii) Jura
  - iii) Oban
  - iv) Jack Daniels
3. Perry is obtained from
  - i) Pears
  - ii) Apple
  - iii) Cherry
  - iv) Grapes
4. Which one the following state in Mexico produces Tequila
  - i) Guervero
  - ii) Orcara
  - iii) Jalisco
  - iv) Zacateus
5. The Aerated drink which we are using in long-island ice tea in
  - i) Coke
  - ii) Pepsi
  - iii) Thumps-up
  - iv) Mountain dew

**SECTION - B (15 Marks)**

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

6. a) Classify the types of beer.  
(or)  
b) Discuss the packaging process of beer.
7. a) Give five brand names of Cognac and Armagnac.  
(or)  
b) Differentiate single malt and blended scotch.
8. a) Illustrate the styles of rum.  
(or)  
b) Indicate the key notes of fenny.

Cont...

9. a) Interpret the term liqueur.  
(or)  
b) Elaborate Aperitifs.
10. a) Find out the equipment's used for making a cocktail.  
(or)  
b) Develop a new cocktail recipe.

**SECTION -C (30 Marks)**  
Answer ALL questions  
ALL questions carry EQUAL Marks (5 x 6 = 30)

11. a) Conclude the brewing process of beer.  
(or)  
b) Interpret the faults in beer.
12. a) Explain the production process of single malt whisky.  
(or)  
b) Compare Cognac & Armagnac.
13. a) Discuss the production method of tequila.  
(or)  
b) Summarize about absinthe.
14. a) List out the characteristics of cider.  
(or)  
b) Examine eaux-de-vie.
15. a) Illustrate the methods of making a cocktail.  
(or)  
b) Criticize the points to observe while making a cocktail.

Z-Z-Z

END