# PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

## **BVoc DEGREE EXAMINATION DECEMBER 2022**

(Third Semester)

#### Branch - HOSPITALITY MANAGEMENT

#### ALCOHOLIC BEVERAGES - I

Time: 3 Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

 $(5 \times 1 = 5)$ 

Name the alcohol meter.

 (i) Gay lussac
 (ii) Patent still
 (iii) Pascal
 (iv) Hydrometer

 Find the red grape variety.

 (i) Chardonnay
 (ii) Riesling
 (iii) Pinot blanc
 (iv) Pinot noir

3. Identify the wine flavored with herbs.

(i) Fortified

(ii) Aromatized

(iii) Champagne

(iv) Table

4. Choose the region of wine from pouilly fume.

(i) Alsace

(ii) Loire

(iii) Burgundy

(iv) Rhone valley

5. Find the famous Italian wines.

(i) Chardonnay

(ii) Pinot Noir

(iii) Sangiovese

(iv) Pinot blanc

#### SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (

 $(5 \times 3 = 15)$ 

6. a) State the benefits of alcohol.

(OR)

- b) Explain the fermentation process.
- 7. a) Describe the faults in wine.

(OR)

- b) List out any 4 white and red grapes varieties.
- 8. a) Bring out the wine terms used on champagne label.

(OR)

- b) Classify the champagne brands.
- 9. a) Give a note on champagne region.

(OR)

- b) Point out the classification of french wines.
- 10.a) State the Italian wine terminology.

(OR)

b) Explain the German wine label.

Cont...

### SECTION -C (30 Marks)

Answer ALL questions
ALL questions carry EQUAL Marks

 $(5 \times 6 = 30)$ 

11. a) Draw the classification of alcoholic beverages.

(OR)

- b) Elucidate the pot still method.
- 12. a) Sketch the classification of wine.

(OR)

- b) Discuss the factors influencing the quality of wine.
- 13. a) Elucidate the manufacturing process of sparkling wine. (OR)
  - b) Distinguish between fortified and aromatized wines.
- 14. a) Interpret the French wine laws.

(OR

- b) Enumerate the wines produced in bordeaux.
- 15.a) Highlights the Italian wine law and classification.

(OR)

b) Summarize the wine producing regions of Germany.

Z-Z-Z

**END**