

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2022
(Fourth Semester)

Branch – HOSPITALITY MANAGEMENT

ALCOHOLIC BEVERAGES - II

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 1 = 10)

- 1 Select the correct flavouring agent that is used in malted beverages
(i) Vanilla (ii) Yeast
(iii) Hops (iv) Malt
- 2 Identify the origin of Lager Beer
(i) Italy (ii) Germany
(iii) Poland (iv) Austria
- 3 Pick the exact origin of the word 'Whisky'
(i) Uisgeirigh (ii) Uisgeirigh
(iii) Uisgeirigh (iv) Uisgeirigh
- 4 Choose the Irish Whisky
(i) Chivasregal (ii) Jameson
(iii) Jack Daniels (iv) Seagrams
- 5 Label the country that has its national drink as 'Gin'
(i) Portugal (ii) China
(iii) Great Britain (iv) Peru
- 6 Match the exact meaning of Vodka in Russian
(i) Dear little lady (ii) Dear little salt
(iii) Dear little water (iv) Dear little grain
- 7 Choose the flavor of 'Cointreau' liqueur
(i) Sweet orange (ii) Almond
(iii) Pepper mint (iv) Egg
- 8 Which of the following bitters, when is mixed with a drink is stirred before drinking?
(i) Angostura (ii) Comari
(iii) Fernet Braufca (iv) Underberg
- 9 Identify the rum based cocktail
(i) Pinacolada (ii) Manhattan
(iii) Screw driver (iv) Tom Collins
- 10 Label the syrup that has pomegranate flavour
(i) Grenadine (ii) Citronelle
(iii) Frambroise (iv) Orgeat

Cont...

SECTION - B (25 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 5 = 25)

- 11 a Describe the art of storing beers.
OR
b List any 5 International brands of beer.
- 12 a Sketch the regions of Cognac.
OR
b Show a list of any 5 International brands of whisky.
- 13 a Narrate the production of gin in detail.
OR
b Classify Tequila.
- 14 a Bring out the history of liqueurs in a lucid narrative style.
OR
b Summarize the significance of bitters.
- 15 a Prepare a recipe for the classic American cocktail known as a "Bloody Mary".
OR
b Develop a new cocktail with any of your favorite base.

SECTION -C (40 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 8 = 40)

- 16 a Point out the various Beer manufacturing terms.
OR
b Discuss the different types of beer.
- 17 a Discover the process of producing whisky.
OR
b Elucidate the production of cognac.
- 18 a Trace the process involved in manufacturing of Rum.
OR
b Examine the features of other spirits.
- 19 a Highlight the ingredients used in the production of liqueurs.
OR
b Discuss briefly about (i) Cider - 2 marks
(ii) Perry – 2 marks
(iii) Eaux-De-Vie – 3 marks
- 20 a Discover the various equipments used for making cocktail with a neat diagram.
OR
b Analyze the different methods of making cocktail.

Z-Z-Z

END