

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2022
(Fourth Semester)

Branch – CATERING SCIENCE & HOTEL MANAGEMENT

BREWED AND DISTILLED BEVERAGES

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

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

- 1 Alcoholic beverages contain
(i) Methyl alcohol (ii) Ethyl alcohol
(iii) Propyl alcohol (iv) A mixture of all the above
- 2 Vodka is prepared by fermenting
(i) Potato (ii) Fruit juice
(iii) Molasses (iv) Cashewnut thalamus
- 3 Where did Rum Originate?
(i) London (ii) Carribean
(iii) America (iv) India
- 4 Which of the following is obtained from blended wine spirits?
(i) Brandy (ii) Cognac
(iii) Armagnac (iv) Rum
- 5 Cider is a product of...?
(i) apple (ii) guava
(iii) pear (iv) plum
- 6 Which of the following is a fermented beverage...?
(i) Tari and Perry (ii) Cider and Wine
(iii) Vinegar and Malt (iv) All of these
- 7 What is Tequila?
(i) An alcoholic drink (ii) A type of tea
(iii) A meal (iv) Peach meba
- 8 Vodka is prepared by fermenting
(i) Potato (ii) Fruit juice
(iii) Molasses (iv) Cashewnut thalamus
- 9 Which of the following calculate the actual cost of product?
(i) Cost estimation (ii) Costing
(iii) both a and b (iv) None of these above
- 10 Information that a banquet planner need to meet the banquet lost expectations detailed in a
(i) banquet event order (ii) Banquet contractor
(iii) Food outlet manager (iv) Banquet supervisor

Cont...

SECTION - B (25 Marks)

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

- 11 a Explain the steps of brewing beer?
OR
b Narrate the seven steps of the beer brewing process.
- 12 a Bring out the kind of drink is Armagnac.
OR
b Classify the different types of stills.
- 13 a Organise the manufacturing process of rum.
OR
b Prepare the basic ingredients in the production of gin.
- 14 a State the brief note on sweetening agents.
OR
b Explain the names of coffee liqueurs.
- 15 a Describe the equipment used in a bar.
OR
b How do you operate a bar?

SECTION -C (40 Marks)

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

- 16 a Identify alcoholic drinks measured?
OR
b Classify alcoholic beverages.
- 17 a Highlight the steps in whiskey making process.
OR
b Enumerate the main kinds of Scotch Whisky.
- 18 a Distinguish between tequila and mescal.
OR
b Elucidate about the tequila and its types?
- 19 a Summarise in detail notes on Eaux de vie.
OR
b Distinguish between liquors and liqueurs.
- 20 a Differentiate the different types of the bar.
OR
b Categorize the different types of glassware used in the restaurant.

Z-Z-Z

END