

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION DECEMBER 2019
(Third Semester)

Branch - HOSPITALITY MANAGEMENT

ALCOHOLIC BEVERAGES -1

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10x1 = 10)

Which one of the following is an example of fermented alcoholic drink?

- (i) Irish Whiskey (ii) Rum
(iii) Beer (iv) Wine

The process of separating elements in a liquid by vaporization and condensation is called _____

- (i) Fermentation (ii) Distillation
(iii) Ageing (iv) Maturation

Zinfandel grape is native to _____

- (i) California (ii) USA
(iii) Australia (iv) France

Which one of the following is an example for white grape variety?

- (i) Gamay (ii) Barbera
(iii) Cabernet Franc (iv) Chenin Blanc

The process of transferring wine from one container to another container to remove the lees is termed as _____ .

- (i) Fining (ii) Blending
(iii) Racking (iv) Chaptalization

The term heavy wine is also known as _____

- (i) Tonic wine (ii) Table wine
(iii) Sparkling wine (iv) Fortified wine

Champagne is the region of

- (i) Italy (ii) France
(iii) USA (iv) Canada

The basic wine of France is termed as _____

- (i) AOC wine (ii) Cup wine
(iii) Carafe wine (iv) Mug wine

_____ is largest wine producer in the world.

- (i) France (ii) Italy
(iii) Germany (iv) Russia

10 The sparkling wine of German is called _____

- (i) Champagne (ii) Port
(iii) Hock (iv) Sekt

Cont...

SECTION - B (25 Marks)
Answer ALL questions
ALL questions carry EQUAL Marks (5x5 = 25)

- 11 a State the benefits of alcohol.
OR
b Describe fermentation.
- 12 a List out any ten varieties of white grapes.
OR
b Explain the possible faults in wine.
- 13 a How to store the wines? Explain.
OR
b State and explain the terms used on champagne labels.
- 14 a Classify the French wine laws.
OR
b Why the aspect 'terroir' is an important in French wines ? Explain.
- 15 a Narrate the wines of Germany.
OR
b Point out the Italian wine terminology.

SECTION -C (40 Marks)
Answer ALL questions
ALL questions carry EQUAL Marks (5x8 = 40)

- 16 a Classify alcoholic beverages with examples.
OR
b Discuss the various scales used for measuring alcoholic strength of drinks.
- 17 a Classify wines.
OR
b Elucidate the factors influencing quality of wine.
- 18 a Discuss sparkling wine production and explain method champagne.
OR
b Elaborate on the various types of fortified wines.
- 19 a Highlight the importance of French wines.
OR
b Explain any four wine regions of France.
- 20 a Outline the classification of German wines.
OR
b Elucidate the Italian wine laws and classification.