



MACHAKOS UNIVERSITY

University Examinations 2021/2022 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND YEAR FIRST SEMESTER EXAMINATION FOR

BACHELOR OF SCIENCE (HOSPITALITY AND TOURSIM MANAGEMENT)

HTM 207-2: WINE AND BEVERAGE KNOWLEDGE

DATE:

TIME:

INSTRUCTIONS:

This paper consists of TWO sections A and B

ANSWER ALL QUESTIONS IN SECTION A AND ANY TWO IN SECTION B

QUESTION ONE (COMPULSORY) (30 MARKS)

- a) Describe each of the following beverages. (5 marks)
- i) Beer
 - ii) Digestives
 - iii) Brandy
 - iv) Rum
 - v) Vodka
- b) Distinguish between scotch and Irish Whiskey (4 marks)
- c) Explain any THREE types of Beer. Given one example in each case. (6 marks)
- d) Highlight FIVE characteristics of Aperitifs (5 marks)
- e) Describe FIVE categories of digestives (5 marks)
- f) State any FIVE responsibilities of a Bar waiter (5 marks)

SECTION B: ANSWER ANY TWO QUESTIONS

QUESTION TWO (20 MARKS)

- a) Describe any FIVE guidelines to follow when matching food and wine (10 marks)
- b) Illustrate any FIVE ways of serving Beer (10 marks)

QUESTION THREE (20 MARKS)

- a) Describe any FIVE ways of controlling beverages in a bar (10 marks)
- b) Examine any FIVE points to be observed when making coffee (10 marks)

QUESTION FOUR (20 MARKS)

- a) Explain factors that affect planning of a bar (10 marks)
- b) Explain FIVE factors to consider when choosing wine (10 marks)

QUESTION FIVE (20 MARKS)

- a) Analyze the process of wine tasting employing the THREE senses. (8 marks)
- b) Explain four types of restricted licenses for sale of alcohol (8 marks)
- c) Describe any FOUR ways of promoting beverages in a Hotel (4 marks)