



# MACHAKOS UNIVERSITY

University Examinations for 2022/2023 Academic Year

SCHOOL OF BUSINESS, ECONOMICS AND HOSPITALITY AND TOURISM

MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

SECOND YEAR FIRST SEMESTER EXAMINATION FOR

BACHELOR OF SCIENCE (HOSPITALITY AND TOURISM MANAGEMENT)

**BHM204: WINE AND BEVERAGE KNOWLEDGE**

**DATE:** \_\_\_\_\_

**TIME:** \_\_\_\_\_

**INSTRUCTIONS:** Answer Question **One** (Compulsory) and any other **Two** questions

## QUESTION ONE (COMPULSORY) (30 MARKS)

- a) Describe each of the following beverages
- Beer
  - Digestifs
  - Brandy
  - Rum
  - 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 digestifs (5 marks)
- f) State any FIVE responsibilities of a Bar waiter (5 marks)

## QUESTION (20 MARKS)

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

## QUESTION TWO (20 MARKS)

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

## QUESTION THREE (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 FOUR (20 MARKS)**

- a) Analyse 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)