



MACHAKOS UNIVERSITY COLLEGE

(A Constituent College of Kenyatta University)
University Examinations for 2015/2016 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST SEMESTER EXAMINATION FOR DIPLOMA IN FOOD AND BEVERAGE
MANAGEMENT

BEVERAGE PREPARATION, SERVICE AND SALES MANAGEMENT

DATE:

TIME:

INSTRUCTIONS.

This paper consists of two sections A and B

Section A is compulsory

Section B choose any two (2) questions

SECTION A (30 Marks) Compulsory

- 1 (a) Define the following terms as used in beverage sales
 - (i) Wine
 - (ii) Spirit
 - (iii) Liqueur
 - (iv) Squash
 - (v) Beer(10 marks)
- (b) Describe two methods of obtaining spirits (4 marks)
- (c) Describe three parts of a bar (6 marks)
- (d) Differentiate between brandy liqueur and liqueur brandy (4 marks)
- (e) Describe the tools used in selling beverages (6 marks)

SECTION B (ANSWER ANY TWO QUESTIONS 40 MARKS)

2. (a) Explain any five types of bars (10 marks)
(b) Describe five non-alcoholic beverages found in a dispense (10 marks)
3. (a) Define the term proof (2 marks)
(b) Explain four types of beers. Give examples (8 marks)
(c) Explain the procedure for preparation and service of caf'e royale (10 marks)
4. (a) Explain five qualities that influence the quality of wine (10 marks)
(b) Explain any five ways of storing wine (10 marks)
5. (a) Highlight five points to consider when making cocktails (5 marks)
(b) Name and explain five types of spirits (10 marks)
(c) Name the appropriate wine for the following dishes
 i. Soup
 ii. White meat
 iii. Cheese
 iv. Nuts
 v. Entrees (5 marks)