

MACHAKOS UNIVERSITY
SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT
DEPARTMENT OF HOSPITALITY MANAGEMENT
SECOND YEAR FIRST SEMESTER EXAMINATION FOR DEGREE IN
HOSPITALITY AND TOURISM MANAGEMENT
HTM 207: WINE AND BEVERAGE KNOWLEDGE

Date:

Time:

INSTRUCTIONS

This paper consist of TWO sections A and B

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

SECTION A: COMPULSORY - (30 MARKS)

SECTION A: ANSWER ALL QUESTIONS

1.
 - a. Describe each of the following beverages
 - 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

2.
 - a. Describe any FIVE guidelines to follow when matching food and wine (10 Marks)
 - b. Explain any FIVE ways of serving Beer (10 Marks)

3.
 - a. Describe any FIVE ways of controlling beverages in a bar (10 Marks)
 - b. Explain any FIVE observed when making coffee (10 Marks)
4.
 - a. Explain factors that affect planning of a bar (10 Marks)
 - b. Explain FIVE factors to consider when choosing wine (10 Marks)
5.
 - 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)