



# MACHAKOS UNIVERSITY COLLEGE

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

SCHOOL OF ENGINEERING AND TECHNOLOGY

DEPARTMENT OF COMPUTING AND INFORMATION TECHNOLOGY

FIRST SEMESTER EXAMINATION FOR DEGREE IN BACHELOR OF SCIENCE  
IN HOSPITALITY AND TOURISM MANAGEMENT

HTM 207: WINE AND BAR KNOWLEDGE

DATE: 3/8/2016

TIME: 8:30 – 10:30 AM

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## INSTRUCTIONS

*Answer Question One and Any Other Two Questions*

### SECTION A COMPULSORY

#### QUESTION ONE

- a) White wine can be obtained from red and black grapes. Explain. (5 marks)
- b) Define the following terms (5 marks)
- i) Fortified wines
  - ii) Vinification
  - iii) Liqueurs
  - iv) Spirit
  - v) Bitters
- c) Giving examples name the major wine producing countries and the types of grapes commonly grown and wine they produce. (10 marks)
- d) Highlight and briefly explain which 5 aspects to look for when evaluating the taste of wine. (10 marks)

**SECTION B (40 MARKS)**

**QUESTION TWO**

- a) Explain the verification process. (10 marks)
- b) Name the factors that will influence the character of wine. (10 marks)

**QUESTION THREE**

- a) With the illustration of a diagram describe the bar classification. (10 marks)
- b) State the major groups of Acoholic beverages and giving examples of each. (10 marks)

**QUESTION FOUR**

- a) A bar is a place where non- and alcoholic beverages/drinks are sold or dispensed. Mention and explain the types of bars that found in the hospitality sector. (10 marks)
- b) Mention and describe any 5 groups of cocktails. (10 marks)

**QUESTION FIVE**

- a) You are the beverage manager in Mnazi Bar highlight methods/strategies you would employ to attract customers and promote your premise. (10 marks)
- b) Mention the type of staff found in in the bar and briefly mention their scope of duties (10 marks)