MACHAKOS UNIVERSITY

University Examinations for 2024/2025 Academic Year

SCHOOL OF BUSINESS, ECONOMICS, HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY AND TOURISM

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

BHM 204: WINE AND BEVERAGE KNOWLEDGE

DATE: **TIME:**

INSTRUCTIONS:

*Answer question **ONE (Compulsory)** and **any other TWO** questions*

QUESTION ONE (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)

QUESTION TWO (20 MARKS)

a) Describe any FIVE guidelines to follow when matching food and wine. (10 Marks)

b) Discuss 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) Explain 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)