

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

**EXAMINATION FOR THE AWARD OF
CERTIFICATE IN HOSPITALITY AND TOURISM**

CHTM 00304: WINE AND BAR KNOWLEDGE

STREAMS: CHTM Y1S2

TIME: 2 HOURS

DAY/DATE: TUESDAY 6 /07/ 2021

2.30 PM – 4.30 PM

INSTRUCTIONS:

- Answer All questions in Section A (Compulsory) and any other TWO in Section B.
- Do not write anything on the question paper

SECTION A (30 MARKS)

1. (a). Briefly explain the following terms as used in a Beverage Establishment.[5 Marks]
 - (i) Alcohol
 - (ii) Hops
 - (iii) Spirits
 - (iv) Wines
 - (v) Grist
2. Write a balanced chemical equation showing how wine is produced in breweries. [4 Marks]
3. Outline FOUR roles of a sommelier in the hotel industry. [4 Marks]
4. Explain FOUR ways in which a Beverage manager can enhance stock control in the Beverage store. [4 Marks]
5. Explain FOUR traditions of matching different kind of wines with food in the hotel.

- [4 Marks]
6. Highlight beer brewing steps in a beverage company. [5 Marks]
7. Briefly explain the differences between fermentation and distillation. [4 Marks]

SECTION B (40 MARKS)

8. (a) Describe the service of a white wine to a seated guest in a bar set-up. [12 Marks]
- (b) Explain the FOUR major types of wines in a bar set-up. [8 Marks]
9. Keroche Breweries wanted to come up with a good wine and they requested Chuka University Hospitality students to assist them in the steps which they can follow to come up with such a beverage, discuss the steps involved. [20 Marks]
10. (a) Discuss various parts of a cocktail, methods of making a cocktail and considerations when making a cocktail. [20 Marks]
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