

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

**EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF SCIENCE IN
HOSPITALITY**

BCHM 441: QUALITY BREWING AND FINE BEER

STREAMS: BSC HOSPITALITY

TIME: 2 HOURS

DAY/DATE: THURSDAY 13/12/2018

2.30 P.M – 4.30 P.M

INSTRUCTIONS:

- **Answer all the questions in section A and any other TWO questions in section B**

1. (a) Explain the differences between top and bottom fermentation. State two examples in each category. [6 marks]
(b) Outline four quality parameters that are used in assessing beer styles. [4 marks]
2. (a) Explain the role of the major ingredients used in beer production. [4 marks]
(b) Explain factors to consider while selecting the yeast culture for beer production. [4 marks]
3. (a) Explain four sensory properties that a good beer should possess. [4 marks]
(b) In your own view, at what point should spontaneous fermentation be applied and why? [2 marks]
4. (a) Describe two major categories of malt products and their examples. [2 marks]
(b) Explain four components to a successful training session in the hotel industry. [4 marks]

SECTION B (40 MARKS)

5. (a) Discuss eight factors that affect sensory evaluation of malted products. [16 marks]

(b) Describe factors to consider when introducing new malt products into the market. [4

marks]

6. Discuss the process of production of larger beer and precautions to be followed while brewing. [20 marks]

7. (a) With illustrations, explain four major guidelines to consider while having beer and food pairing. [8 marks]

(b) Briefly explain:

(i) Marketing and distribution of malt products. [4 marks]

(ii) Cost control mechanisms. [4 marks]

(iii) Storage and servicing of beers and malt products. [4 marks]