

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

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

CHTM 00304: WINE AND BAR KNOWLEDGE

STREAMS: CHTM Y1S1

TIME: 2 HOURS

DAY/DATE: TUESDAY 04/12/2018

11.30 A.M. – 1.30 P.M.

INSTRUCTIONS:

- **Examination has two sections.**
- **Section A – compulsory (carries 30 marks).**
- **Section B – attempt two questions only (40 marks).**
- **Do not write anything on this question paper.**

SECTION A: (30 MARKS)

- Q1. Define the following terms: (6 marks)
- (i) Beverages
 - (ii) Vinification
 - (iii) Dispense bar
 - (iv) Cocktail bar
- Q2. State the different types of wines and the appropriate time for consumption. (4 marks)
- Q3. A cocktail is a mixed drink which contains one or more types of liquor. Briefly explain the parts that makes up a cocktail. (6 marks)
- Q4. Alcoholic beverages can be classified in five broad categories. With examples outline the classifications. (5 marks)
- Q5. Outline factors affecting the storage of wines. (3 marks)
- Q6. Briefly explain the methods used in production of spirits. (4 marks)

Q7. State four equipments used in the bar. (2 marks)

SECTION B:

Q8. (a) Discuss the procedures followed when serving Red Wine to a seated guest. (12 marks)

(b) Using four cocktails of your choice, explain the ingredients and the procedures of making each. (8 marks)

Q9. Explain the stages followed in Beer making until the Beer is ready for drinking. (20 marks)

Q10. (a) A license given to premises selling beer and alcoholic beverages can be revoked. Discuss in detail the reason which can result to revocation of the license. (12 marks)

(b) Explain how alcoholic consumption can result to health effect in the body. (8 marks)
