

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

**THIRD YEAR EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF
SCIENCE IN CATERING AND HOTEL MANAGEMENT**

BCHM 371: BEVERAGE MANAGEMENT

STREAMS: BCHM Y3S1

TIME: 2 HOURS

DAY/DATE: TUESDAY 11/12/2018

8.30 A.M. – 10.30A.M.

INSTRUCTIONS:

- **Answer ALL questions in section A and TWO questions in section B**
- **Do not write anything on the question paper.**

SECTION A (30 MARKS)

1. Explain any five categories of spirits in a bar establishment. (5 marks)
2. Briefly explain the main types of alcoholic beverages while giving examples. (4 marks)
3. Explain the legal considerations for Operations Beverage establishment in Kenya. (5 marks)
4. Using examples, briefly explain the main categories of non-alcoholic beverages prepared in a dispense bar. (4 marks)
5. Describe briefly the process of serving coffee from a service tray to a customer. (5 marks)
6. Explain the main types of beers in a bar set-up. (2 marks)
7. Highlight the different classes of wine and give examples under each class. (2 marks)
8. With examples differentiate between a squash and an aerated water and give one example under each class. (3 marks)

SECTION B: (40 MARKS)

9. (a) Describe the procedure of serving a red and white wine in a classical restaurant. (10 marks)
- (b) Describe the procedure of preparing an aperitif. (10 marks)
10. (a) Discuss the traditions guiding matching of wines and dishes in restaurant service. (10 marks)
- (b) Explain the factors to consider when planning for a bar-set up in a competitive market. (10 marks)
11. Imagine you are the Purchasing Manager at Legacy Star Hotel and you are to guide your staff members within the department on how to make the best purchases of alcoholic beverages for the hotel, describe how you will give them guidance in terms of the procedures involved, how you can get the best vendor, important information to check before purchases and lastly the roles you play as the head of the department. (20 marks)
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