

CHUKA



UNIVERSITY

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**UNIVERSITY EXAMINATIONS**

**EXAMINATION FOR THE AWARD OF DEGREE OF  
BACHELOR OF SCIENCE IN HOTEL MANAGEMENT**

**BCHM 451: FOOD AND BEVERAGE SERVICE IV**

**STREAMS: BCHM Y4S1**

**TIME: 2 HOURS**

**DAY/DATE: TUESDAY 10/12/2019**

**8.30 AM – 10.30 AM**

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**INSTRUCTIONS:**

- **Answer ALL questions in Section A and any Two in Section B**
- **Do not write anything on the question paper**

**SECTION A (30 MARKS)**

1. Briefly explain any three variations of bar operations. [6 marks]
2. List any three major grape varieties in both red and white wine production. [6 marks]
3. Briefly explain any four main considerations in preparing a wine list. [6 marks]
4. Describe any four factors in planning and designing a hotel bar. [6 marks]
5. Describe the bar equipment important in service of wines. [6 marks]

**SECTION B (30 MARKS)**

6. Discuss the point of sales promotional and merchandising techniques that you can apply to maximize sales of wines and food in a restaurant operation. [20 marks]
7. Describe the following international cuisines and give examples of main dish items you would consider when preparing respective menus:
  - (a) Chinese cuisine [10 marks]
  - (b) Indian cuisine [10 marks]

8. (a) As a bar manager in a newly open 5-star hotel, you are required to train your waiters on the matching wines and food. Discuss the main content in your manual. [12 marks]

(b) Discuss any four categories of wines and explain at what point in a meal you would offer them. [8 marks]

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