

CHUKA



UNIVERSITY

**UNIVERSITY EXAMINATIONS
CHUKA/EMBU**

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

CHTM 00304: WINE AND BAR KNOWLEDGE

STREAMS:

TIME: 2 HOURS

DAY/DATE: TUESDAY 10/04/2018

2.30 P.M – 4.30 P.M

INSTRUCTION:

- **Answer all questions in section A and two questions in section B**
- **Do not write on the question paper**

SECTION A (30MARKS)

1. Explain four methods of introducing carbon (IV) oxide in sparkling wines. [4marks]
2. Briefly explain six types of spirits that can be found in a bar set up. [6marks]
3. Briefly explain three reasons why a second distillation is done during the production of vodka spirits. [6marks]
4. Briefly explain five factors that affect wine production in Kenya. [5marks]
5. Discuss five uses of wines. [5marks]
6. Briefly explain four classification of wines. [4marks]

SECTION B (40 MARKS)

7. (a) Explain the procedure followed when receiving beverages in a bar set up. [8marks]
- (b) Discuss in details any six essentials required when planning a bar. [12marks]
8. Discuss the procedure followed when serving white wine to a seated guest. [20marks]
9. Discuss in details the process of making beer in Kenya. [20marks]
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