



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies
DEPARTMENT OF HOSPITALITY & TOURISM

UNIVERSITY EXAMINATIONS FOR DEGREE IN
BACHELOR OF TECHNOLOGY IN HOTEL & HOSPITALITY MANAGEMENT

BHH 4204: BAR OPERATIONS AND BEVERAGE KNOWLEDGE

SPECIAL/SUPPLEMENTARY EXAMINATIONS

SERIES: FEBRUARY 2015

TIME: 2 HOURS

INSTRUCTIONS:

- Answer question **ONE (Compulsory)** in Section **A** and any other **TWO** questions in Section **B**.

This paper consists of Two printed pages

SECTION A (Compulsory)

QUESTION 1

Explain the procedure from production to the point of service for soft drinks. **(30 marks)**

QUESTION 2

- a) Describe the selection criteria for a supplier in bar operations. **(10 marks)**
- b) Explain the procedure for replacement of a spirit/liquor bottle. **(10 marks)**

SECTION B (Answer any **TWO** questions)

QUESTION 3

- a) Theft is rampant in bar business. Discuss the control tools needed. **(10 marks)**
- b) Explain the difference between hotel bars from restaurant bars. **(10 marks)**

QUESTION 4

Discuss the factors that determine the quality of coffee from the point of purchase to the point of consumption. **(20 marks)**

QUESTION 5

- a) Explain the preparation of bar stock. **(10 marks)**
- b) Explain the “periodic Glass Test” concept. **(10 marks)**