



**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*

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**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)**