



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 4210: WINE KNOWLEDGE & CELLAR MANAGEMENT

END OF SEMESTER EXAMINATIONS

SERIES: APRIL 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

Create an **EIGHT** course meal menu and design a wine list to match it. Explaining the reasoning behind your food and wine pairing choices. **(30 marks)**

SECTION B (Answer any TWO questions)

QUESTION 2

In order to better understand wine labels and wine lists one has to be conversant with wine tasting terms. Find (circle from the table below) and describe the various terms that are typical of the wine tasting terminology. **(20 marks)**

QUESTION 3

Highlight the main characteristics of wine.

(20 marks)

QUESTION 4

Discuss the effects and remedies on wine for would-be outcast foods.

(20 marks)

QUESTION 5

Explain the key components involved in making an award winning wine list giving relevant examples.

(20 marks)