



# TECHNICAL UNIVERSITY OF MOMBASA

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SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT

**UNIVERSITY EXAMINATION FOR THE DEGREE OF:**

**BACHELOR OF TECHNOLOGY IN HOTEL AND HOSPITALITY**

**MANAGEMENT (BTHM S15 & BTHM S16-PT)**

**BHH4204: BEVERAGE KNOWLEDGE AND BAR OPERATIONS**

**END OF SEMESTER EXAMINATION**

**SERIES: DECEMBER 2016**

**TIME: 2 HOURS**

**DATE: Pick Date DECEMBER 2016**

## Instructions to Candidates

You should have the following for this examination

*-Answer Booklet, examination pass and student ID*

This paper consists of **FIVE** questions. Attempt *Choose instruction.*

**Do not write on the question paper.**

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## **SECTION A (Answer all the questions)**

**30 POINTS**

### **QUESTION ONE**

Discuss the below listed issues involved in bar management 101

- a) Distributors and vendors **(5 marks)**
- b) Explain the various employee issues that affect bar management **(20 marks)**
- c) Cash management **(5 marks)**

## **SECTION B (Answer only TWO questions)**

**40 POINTS**

### **QUESTION TWO**

Describe the procedure for creating fruit juice **(20 marks)**

### **QUESTION THREE**

Describe the different type of Whiskeys, providing examples of brand available **(20 marks)**

### **QUESTION FOUR**

Explain the questions and considerations for bar design, giving reason for their importance using your bar plan project for examples **(20 marks)**

### **QUESTION FIVE**

- a) Discuss the replacement procedures of a gin bottle in a bar **(10 marks)**
- b) Highlight the selection criteria for supplies **(10 Marks)**