



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

UNIVERSITY EXAMINATIONS FOR DEGREE IN BACHELOR OF SCIENCE IN TOURISM MANAGEMENT

BHH 4212: WINE KNOWLEDGE & CELLAR MANAGEMENT

END OF SEMESTER EXAMINATIONS

SERIES: APRIL 2014

TIME: 2 HOURS

INSTRUCTIONS:

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

This paper consists of Three printed pages

SECTION A (Compulsory)

QUESTION 1

With the aid of a diagram, explain the wine making process?

(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 tasting terms. Find (circle from the table below) and describe various terms that are typical of the wine tasting terminology. **(20 marks)**

QUESTION 3

Discuss the list mapping process. **(20 marks)**

QUESTION 4

Discuss the effects on wine by the cuisines listed below. **(20 marks)**

- a) Indian
- b) Japanese
- c) Chinese
- d) Thai

QUESTION 5

Describe the naming process of wines.

(20 marks)