



TECHNICAL UNIVERSITY OF MOMBASA

School of Humanities and Social Sciences

Department of HOSPITALITY & Tourism MANAGEMENT

UNIVERSITY EXAMINATION FOR THE DEGREE OF:

BACHELOR OF TECHNOLOGY IN

HOSPITALITY MANAGEMENT (BTHM S23)

HHH 4213: BEVERAGE KNOWLEDGE & BAR OPERATIONS

END OF SEMESTER EXAMINATION

SERIES: DECEMBER 2024

TIME: 2 HOURS

DATE: Pick Date DEC 2024

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 all of section A and any two questions in Section B

Choose instruction

Do not write on the question paper

SECTION A (Answer ALL questions)

[30 MARKS]

Question ONE

- a) Define the following terms as used in a bar:

[12 marks]

NB Each definition carries equal marks

- i. Beverage List
- ii. Tulip
- iii. Cider
- iv. Sparkling Wine
- v. Corkscrew
- vi. Mocktail

- b) Regarding 'speciality coffees';

- i. Explain how a 'speciality coffee' is made and served.

[4 marks]

ii. Name any six speciality coffees, and for each, state the alcohol used.

[6 marks]

c) List any four liqueurs typically found in a bar. For each liqueur, describe its colour, and name the base ingredient(s) used.

[8 marks]

Section B (Answer ANY TWO questions)

Question TWO

a) Discuss any 5 considerations that an F&B Manager should consider when buying operating equipment for the bars.

[10 marks]

b) Regarding beverages:

i. Define the term 'beverage'

[3 marks]

ii. State any seven reasons why beverages are consumed.

[7 marks]

Question THREE

a) Elucidate on the vinification process of red wine.

[10 marks]

b) The bartender is considered a crucial member of the Food & Beverage department. Elaborate on his/her roles and importance.

[10 marks]

Question FOUR

a) Expound on the categories of aperitifs and give an example for each type.

[12 marks]

b) Explain the four methods of making cocktails.

[8 marks]

Question FIVE

Distillation is the method used to make the beverage category known as spirits.

a) Describe the distillation of:

i. Brandy

[5 marks]

ii. Gin

[5 marks]

b) Sketch and fully label the apparatus used in any one method of distillation.

[10 marks]
