



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT

(DHIM M12)

BHC 2204: FOOD AND BEVERAGE SERVICE & SALES THEORY

END OF SEMESTER EXAMINATIONS

SERIES: APRIL 2013

TIME: 2 HOURS

INSTRUCTIONS:

- This paper consists of Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer any **TWO** questions in Section **B**.
- Mobile phones are not allowed into the examination room.
- Cheating leads to disqualification.
- ***This paper consists of Three printed pages.***

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) Describe the service of a squash:
- i) From the bar (2 weeks)
 - ii) From the lounge (4 marks)
- b) Describe the following non-alcoholic bar beverages:
- i) Aerated waters
 - ii) Juices
 - iii) Syrups (6 marks)
- c) Describe the following alcoholic beverages:
- i) Cognac
 - ii) Armagnac
 - iii) Brandy
 - iv) Whiskey
 - v) Rum (6 marks)
- d) i) What is a liqueur? (2 marks)
- ii) Describe the following speciality coffees:
- Coffee royale
 - Monk's coffee
 - Carribean coffee
 - Irish coffee (4 marks)

SECTION B (Answer any TWO questions) 40 Marks

QUESTION 2

Describe the process of vinification used to produce wine. (20 marks)

QUESTION 3

- a) Describe the following faults in wine:
- i) Corked wine
 - ii) Maderisation
 - iii) Acetification
 - iv) Secondary fermentation
 - v) Cloudiness (10 marks)
- b) Wine labels are comprehensive in giving details about the bottled wine. Outline the information that this label should have. (10 marks)

QUESTION 4

For successful beverage control, good cellar management is a must. Discuss factors that determine good cellar management. (20 marks)

QUESTION 5

Describe the service of the following beverages

- a) Service of lager beer from the bar
- b) Service of wine by glass.
- c) Service of Sambucca
- d) Service of fresh fruit juice at the table
- e) Aerated waters.

(20 marks)