

# **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 4204: BAR OPERATIONS & BEVERAGE KNOWLEGE** 

**END OF SEMESTER EXAMINATIONS** 

SERIES: DECEMBER 2013
TIME: 2 HOURS

# **INSTRUCTIONS:**

- Answer all questions in Section A and any other TWO questions in Section B.
  - Switch off your mobile phones cheating leads to disqualification.

This paper consists of Two printed pages

# **SECTION A (Compulsory)**

# **QUESTION 1**

Describe the elements in Bar menu creation.

(30marks)

# **QUESTION 2**

a) Discuss the various sales techniques used in a Bar.

(10 marks)

b) Describe the importance of Bar control mechanisms.

(10 marks)

# **QUESTION 3**

Explain the fire prevention and security checks in a bar. (20 marks)

**QUESTION 4** 

Describe the aperitifs categories providing relevant examples. (20 marks)

**QUESTION 5** 

Discuss mineral water. (20 marks)