



**ALUPE UNIVERSITY  
COLLEGE**  
*... Bastion of Knowledge...*

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**OFFICE OF THE DEPUTY PRINCIPAL**

**ACADEMICS, RESEARCH AND STUDENTS' AFFAIRS**

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# **UNIVERSITY EXAMINATIONS**

## **2018 /2019 ACADEMIC YEAR**

**SECOND YEAR SECOND SEMESTER REGULAR EXAMINATION**

**FOR THE DEGREE OF BACHELOR OF HOTEL  
AND HOSPITALITY MANAGEMENT**

**COURSE CODE: BHM 219**

**COURSE TITLE: BAR AND WINE KNOWLEDGE**

**DATE:17/4/19**

**TIME: 9.00AM-12.00PM**

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### **INSTRUCTION TO CANDIDATES**

- **SEE INSIDE**



**THIS PAPER CONSISTS OF 3 PRINTED PAGES**

**PLEASE TURN OVER**

**INSTRUCTIONS TO CANDIDATES**

- i) Answer question **ONE** and any other **TWO** questions
- ii) Do not write on the question paper

**QUESTION ONE**

- a) i.) The grape consists of a number of elements. State any **THREE (3)** of these element(3 Marks)  
ii.) Briefly explain the importance of these elements. (3Marks)
- b) State and briefly explain any **THREE (3)** faults in beer. (6 marks)
- c) Enumerate any **SIX (6)** tasks to be completed before the start of service while in preparation for table drink service at the bar. (6 Marks)
- d) Highlight the main pests and diseases commonly affecting the production of wine by attacking the vines. (6 Marks)
- e) State and briefly explain the preparation of any **ONE (10)** rum based cocktail. (6 Marks)

**QUESTION TWO**

- a) The bar comprises of specific personnel, with knowledge and skills in bar management. Discuss the duties of any **FIVE (5)** of these bar personnel. (10 Marks)
- b) Distilled products form an expansive group of alcoholic beverages. State and briefly explain the classes of this group of alcoholic beverages. (10 Marks)

**QUESTION THREE**

- a) In relation to the brewing process of beer, explain any **FIVE** material used. (10 Marks)
- b) Wines are usually listed in three main ways. In relation to the listing by type, discuss (10 Marks)

**Question Four**

Faults occasionally develop in wine as it matures in the bottle. Discuss these faults that may develop in wines. (20 Marks)

**Question Five**

Cocktails come in various groups for specific reasons and use. Explain. (20 Marks)

