MURANG'A UNIVERSITY OF TECHNOLOGY

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY& TOURISM MANAGEMENT

UNIVERSITY ORDINARY EXAMINATION

2020/2021 ACADEMIC YEAR

SECOND YEAR **SECOND** SEMESTER EXAMINATION FOR, DIPLOMA IN HOSPITALITY MANAGEMENT

DHM 065–FOOD AND BEVERAGE SERVICE II

DURATION: 2 HOURS

Instructions to candidates:

1. Answer question One and Any Other Two questions.
2. Mobile phones are not allowed in the examination room.
3. You are not allowed to write on this examination question paper.

SECTION A: ANSWER ALL QUESTIONS IN THIS SECTION

QUESTION ONE (30 MARKS)

a) Explain the meaning of the following terms as used in food and beverage service;
  i. Cider
  ii. Iced tea
  iii. Brandy
  iv. Expresso
  v. Squash   (5marks)
b) Identify any five types of speciality coffees.   (5marks)
c) State five rules to observe when making and serving tea.   (5marks)
d) Differentiate between the following beverages
  i. Natural spring and mineral waters.   (1mark)
  ii. Sparkling wine and champagne.   (1mark)
  iii. Aromatised wines and fortified wines.   (1mark)
  iv. Milkshake and smoothies.   (1mark)
  v. Rose wine and red wine.   (1mark)
e) Name five types of vermouths.   (5marks)
f) The label of a wine bottle can give a lot of information about a given wine. List ten types of information found in a wine label.   (5marks)

SECTION B – ANSWER ANY TWO QUESTIONS IN THIS SECTION

QUESTION TWO (20 MARKS)
a) Using a flow chart diagram clearly describe the classification of beverages, citing two examples in each case.   (10marks)
b) Discuss five factors to consider when planning for a bar.   (10marks)

QUESTION THREE (20 MARKS)

a) Explain two methods of producing spirits.   (4marks)
b) Describe the following types of spirit:
  i. Whisky   (2marks)
  ii. Rum   (2marks)
  iii. Tequila   (2marks)
  iv. Vodka   (2marks)
  v. Brandy   (2marks)

c) Describe two main methods of producing liquers. (4marks)

d) Distinguish between stout beer and lager beer stating one example in each case. (2marks)

QUESTION FOUR (20 MARKS)

a) State five conditions ideal for tasting of wine. (5marks)

b) Briefly describe the four stages of becoming drunk. (4marks)

c) You are a food and beverage waiter in a given restaurant. You have various clients consuming different meals. They request for advice regarding the best drink or wines to accompany their dish. Make ideal recommendations to customers consuming the following dishes:

   i. Italian pastas
   ii. Beef curry
   iii. Veal escalope
   iv. Antebra ribs
   v. Stilton cheese
   vi. Coffee
   vii. Salad micoise
   viii. Apple crumble
   ix. Vegetable soup
   x. Smoked fish. (5marks)

d) Clearly describe the procedure of making and service of Irish coffee. (6marks)