



(University of Choice)

**MASINDE MULIRO UNIVERSITY OF
SCIENCE AND TECHNOLOGY
(MMUST)**

MAIN CAMPUS

**UNIVERSITY EXAMINATIONS
2023/2024 ACADEMIC YEAR**

SECOND YEAR, FIRST SEMESTER

MAIN EXAMINATION

FOR THE DEGREE

OF

B.Sc. HOSPITALITY AND INSTITUTIONAL MANAGEMENT

COURSE CODE: BHM 203

COURSE TITLE: BAR OPERATION TECHNIQUES

DATE: WEDNESDAY 06TH DECEMBER 2023 TIME: 3 - 5 P.M

INSTRUCTIONS TO CANDIDATES

Answer **ALL** questions in **SECTION A** and **B**

Answer **TWO** questions from section **C**.

TIME: 2Hours

MMUST observes ZERO tolerance to examination Cheating
This paper consists THREE printed Pages. Please Turn Over

SECTION A: Answer ALL questions (10 MARKS).

1. Bar service includes the following **EXCEPT**;
 - A. Preparation of snacks.
 - B. Knowledge of various spirits.
 - C. Serving beverages.
 - D. Preparing beverages.
2. 'Responsible for restocking the bar during the course of service'. The statement best describes;
 - A. Bar manager.
 - B. Bar back.
 - C. Sommelier.
 - D. Service bartender.
3. 'The customer is talkative, seems relaxed, comfortable and happy'. Which level of alcohol intoxication is best described above?
 - A. Red
 - B. Yellow
 - C. Green
 - D. Blue

4. Which of the following processes is **FALSE**?

	Beverage	Process
A	Beer	Beer is obtained by fermenting liquid mixture of cereals such as corn, rye, wheat, barley and yeast.
B	Brandy	Brandy is obtained by distilling the fermented fruit juices.
C	Gin	Gin is obtained by distilling the fermented juice of Juniper berries with water.
D	Rum	Rum is obtained by distilling fermented juices of Blue Agave plants.

5. Which of the following is the **ODD** one out?
 - A. Dubonnet.
 - B. Madeira.
 - C. Sherry.
 - D. Port.
6. The function of the _____ is to develop the condition of the beer.
 - A. firmings
 - B. primmings
 - C. barley
 - D. hops

7. _____ are sweetened and flavored spirits.
 - A. Whyskies
 - B. Liquor
 - C. Liqueurs
 - D. Brandy's
8. Which of the following is an example of the two categories of aperitifs.
 - A. Beer-based.
 - B. Liquor-based.
 - C. Essential serve.
 - D. Wine-based.
9. Which of the following food type does **NOT** pair well with wine.
 - A. Pepper steak (hot).
 - B. Chicken Francese.
 - C. Chicken Kentucky.
 - D. None of the above.
10. _____ is an example of condiments used at the bar.
 - A. Hot pepper and tomatoes
 - B. Sugar and milk
 - C. Ice and water
 - D. Onions and tomatoes

SECTION B: Answer ALL questions in this section (30 MARKS).

11. Highlight any **SIX** qualities of a bartender. (6 Marks)
12. Outline any **SIX** aspects that should be kept in mind by a bartender during service of alcoholic beverages to clients. (6 Marks)
13. Explain the elements that the grape consists. (6 Marks)
14. Describe the procedure of serving beer. (6 Marks)
15. Outline any **SIX** types of cocktails on the basis of the main ingredient. (6 Marks)

SECTION C: Answer any TWO questions. (30 MARKS).

16. Explain the procedure to be followed by a sommelier for the service of white wine to a dining client. (15 Marks)
17. You have been appointed to be in-charge of orientation program for the newly employed bar men. Give a description of the bar equipment that these employees will be interacting with during their day-to-day operation. (15 Marks)
18. Describe the **FIVE** main groups of the non-alcoholic beverages. (15 Marks)

