



SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **DHM2304 Le Petit Sommelier**
Semester & Year : January – April 2016
Lecturer/Examiner : Ronald Willie Binati
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
 - PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
 - PART B (45 marks) : FOUR (4) structured questions. Answers are to be written in the Answer Booklet provided.
 - PART C (25 marks) : ONE (1) ESSAY question. Answers are to be written in the Answer Booklet provided.
2. Candidates are not allowed to bring any unauthorized materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.
3. This question paper must be submitted along with all used and/or unused rough papers and/or graph paper (if any). Candidates are NOT allowed to take any examination materials out of the examination hall.
4. Only ballpoint pens are allowed to be used in answering the questions, with the exception of multiple choice questions, where 2B pencils are to be used.

WARNING: The University Examination Board (UEB) of BERJAYA University College of Hospitality regards cheating as a most serious offence and will not hesitate to mete out the appropriate punitive actions according to the severity of the offence committed, and in accordance with the clauses stipulated in the Students’ Handbook, up to and including expulsion from BERJAYA University College of Hospitality.

Total Number of pages = 10 (Including the cover page)

PART A : MULTIPLE CHOICE QUESTIONS (30 MARKS)

INSTRUCTION(S) : Questions 1-30 are multiple choice questions. Shade your answers in the Multiple Choice Answer Sheet provided. You are advised to use a 2B pencil.

END OF PART A

PART B : STRUCTURED QUESTIONS (45 MARKS)

INSTRUCTION(S) : FOUR (4) structured questions. Answer ALL questions in the Answer Booklet(s) provided.

1. a. What is fermentation? (3 marks)
- b. When does the fermentation process begin and end in winemaking? (3 marks)
- c. Assuming a table of 2 couples, whom should you serve first after the host has tasted the wine? (4 marks)

2. a. Why should wine be swirled in a glass before nosing or smelling it? (2 marks)
- b. If a wine is overly tannic/ astringent, what can be done to soften the wine at the table? Explain how this action affects the wine. (4 marks)
- c. Do sauces play a major role when matching wine and food? Why? (4 marks)

3. a. What is meant by 'vintage'? Why is one year considered better than another? (5 marks)
- b. Why do winemakers sometimes blend different types of grape? (5 marks)
- c. What kind of information, besides their NAMES, should be included on a wine list to help sell the wines? (5 marks)

4. Please refer to the wine label below to answer the following questions.

- a. Name the producer of this wine. (2 marks)
- b. Indicate the region of origin of this wine. (2 marks)
- c. What does '1996' on the label means? (2 marks)
- d. Indicate the quality level of this wine according to *Appellation d'Originé Contrôllée*. (2 marks)
- e. Indicate the production responsibility of this producer. (2 marks)



END OF PART B

PART C : ESSAY QUESTION (25MARKS)

INSTRUCTION(S) : ONE (1) essay question. Answer the essay questions in the Answer Booklet(s) provided.

1. Albert will be opening a French Bistro and Wine Bar located in the Bukit Bintang area of Kuala Lumpur, targeting the middle class segment of the KL population as well as expatriates living in and around the city centre. In order for him to create and offer his wine and spirits selections in his bistro, what are the **FIVE (5)** major considerations that he needs to address? Briefly describe the importance of each factor to his business. (25 marks)

END OF EXAM PAPER