



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 2017
Lecturer/Examiner : Mr Ronald Willie Binati
Duration : 2 Hours

INSTRUCTONS 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 B : STRUCTURED QUESTIONS (45 MARKS)

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

1. a. Explain why do the worlds' fine wines come only from certain areas. (4 marks)
- b. Discuss this statement: 'All wine is made from the same kind of grape'. (6 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)

END OF PART B

PART C : ESSAY QUESTION (25 MARKS)

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

1. In the production of wines, there are 5 basic categories namely **White Wine, Red Wine, Rose Wines, Sparkling Wine** and **Fortified Wine**. Discuss the characteristics of each wine category. (25 marks)

END OF EXAM PAPER