



FACULTY OF HOSPITALITY AND TOURISM
SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) :

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Student ID (in Words) : _____

Course Code & Name : **BCA2303 Beverage Operations and Management**
Trimester & Year : September – December 2018
Lecturer/Examiner : Ronald Willie Binati
Duration : 3 Hours

INSTRUCTONS TO CANDIDATES

- This question paper consists of 2 parts:**
PART A (20 marks) : TWENTY (20) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (80 marks) : EIGHT (8) short answer questions. Answers are to be written in the Answer Booklet provided.
- Candidates are not allowed to bring any unauthorized materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.**
- 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.**
- 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 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.

Total Number of pages = 8 (Including the cover page)

PART A : MULTIPLE CHOICE QUESTIONS (20 MARKS)

INSTRUCTION(S) : Questions 1-20 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 (80 MARKS)

INSTRUCTION(S) : EIGHT (8) structured questions. Answer ALL questions in the Answer Booklet(s) provided.

1. a. Explain why wine should 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. What wines would you serve with a roasted chicken? Explain your reason. (4 marks)
2. a. Explain the term mocktail. (2 marks)
b. Explain the drink production methods of building and layering. (2 marks)
c. List **THREE (3)** advantages of serving fresh fruit juices for the consumer. (6 marks)
3. a. Describe **TWO (2)** reasons why hygiene in the bar is very important. (4 marks)
b. When should you wash your hands while at work? Explain proper personal hygiene practices and preventive steps to minimize cross contamination (6 marks)
4. a. List **TWO (2)** roles of a Barista? (4 marks)
b. Explain corkage policy. (2 marks)
c. What is the difference between a green tea and a black tea? (4 marks)
7. a. Identify the main ingredient used in the production of Vodka? (2 marks)
b. A guest has ordered a 'screwdriver'. What is a '**screwdriver**'? (2 marks)
c. Explain what does **Aqua vitae** translate to in English? (2 marks)
d. A guest asks what XO means on the cognac bottle. Explain the different age terminology for Cognac. How would you serve this type of spirit? (4 marks)
8. a. Describe **FOUR (4)** ways in which roasted coffee can be tainted and explain how this can be prevented. (6 marks)

- b. If a customer request a cup of coffee using 'slow bar method', can you name **TWO (2)** techniques in 'slow bar' method? (4 marks)

END OF EXAM PAPER