



SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **FBS1114 Bar, Beverage and Barista**
Semester & Year : January – April 2017
Lecturer/Examiner : Mr Ronald Willie Binati
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- 1. 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) : SIX (6) structured questions. 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 = 7 (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.

EXAMPLES MCQ:

19. If a whiskey is made with only barley, it is called a:
- a. Grain whiskey
 - b. Blended whiskey
 - c. Straight whiskey
 - d. Malt whiskey
20. *“Highland, Lowland, Campbeltown and Isley”*.
These are:
- a. the different types of yeast in Scotch whiskey production
 - b. the four major Scotch making areas
 - c. the four levels of malting process in Scotch whiskey production
 - d. the water source for Scotch whiskey distillation

END OF PART A

PART B : STRUCTURED QUESTIONS (80 MARKS)

INSTRUCTION(S) : **SIX (6)** structured questions. Answer ALL **SIX (6)** questions in the Answer Booklet(s) provided.

2. Discuss the challenges specific to hotel beverage service as compared to stand alone bar and restaurant beverage service. (10 marks)
3. a. List and describe **THREE (3)** considerations for purchasing a POS system. (6 marks)
- b. Explain why the glass in which a drink is served is important to the taste? (4 marks)
- c. From memory, write down the standard Mojito recipe given during the practical class. Then write down your own version and explain why yours might have signature drink potential. (10 marks)
4. a. Explain **TWO (2)** roles of a sommelier? (4 marks)
- b. Why do you present wine to the guest before opening? (2 marks)
- c. What is a corkage policy and why is it becoming more popular among small restaurants? (2 marks)
- d. A guest orders a bottle of champagne. The bottle is not as cold as they would like. What can be done to lower the temperature quickly? Why is it important to be careful when opening champagne? (2 marks)
6. a. Roasted coffee can be tainted in four ways. What are they and how can we prevent this? (6 marks)
- b. You are serving a large function of 100 guests a sit down dinner meal including dessert and coffee service. Explain coffee brewing method that is most advisable for good quality coffee to be served during the function. (4 marks)

END OF EXAM PAPER