



SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **FBS1114 Bar Beverage and Barista**
Trimester & Year : January – April 2018
Lecturer/Examiner : Mr. Justin Ho Li Vern
Duration : 2 Hours

INSTRUCTONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (20 Marks) : Questions 1- 20 are multiple choice questions. Answer in the question paper provided
PART B (80 Marks) : FOUR (4) short answer questions. Answer all FOUR (4) questions in the question paper provided.
2. Candidates are not allowed to bring any unauthorized materials except writing equipment and calculator 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 including the multiple choice questions in this question paper.

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.

PART B : SHORT ANSWER QUESTIONS (80 MARKS)

INSTRUCTION(S) : FOUR (4) short answer questions. Answer ALL FOUR (4) questions in this question paper.

1. Ronald is the general manager of " SHAKE THE SHAKER", he will be conducting an interview with a reporter and he has to answer the following questions but he will be busy with the operation and you are expecting to help him to answer the questions on his behalf (20 Marks)

a. Explain the term fermentation? (2 Marks)

b. Define wine. (2 Marks)

c. Explain the term distillation? (2 Marks)

d. What is the differences between Liquor and Liqueur. (4 Marks)

e. List the following minimum "Seimaibuai" % polished. (4 Marks)

- i. Honjozo: _____
- ii. Ginjo: _____
- iii. Tokubetsu Ginjo: _____
- iv. Dai-ginjo: _____

f. Define the term "On the Rock" (2 Marks)

g. Define the term "Neat" (2 Marks)

h. What is Margarita? (2 Marks)

2. Mixon is the sommelier of "CORKSCREW" and currently there are few issues occurred and but Mixon are too tied up with his operations, as the junior sommelier of the restaurant, you are required to handle the following issues. (20 Marks)

a. There is a new trainee coming in today and you are required to explain four (4) roles of a sommelier. (4 Marks)

- b. New trainee is coming in and you are required to share the correct steps on how and one (1) reason why you present the following bottle. (4 Marks)



Correct Steps:

(2 Marks)

Reasons:

(2 Marks)

- c. A guest has ordered a bottle of Chateau Lafite 1986 and you are required to select the best method to open it, you are required to list down the equipment and how you will open the bottle with justification on your answer. (4 Marks)

3. Gobein and Ikram are the bar managers of "RED OCEAN" and they are brainstorming with new ideas for the bar and as the bartender for operation, you are required to chip in ideas and opinions of yours. (30 Marks)

a. Recently, the bartender at the bar has not been practicing hygiene at the bar area, please state two (2) reasons why hygiene is important to the bar operation. (4 Marks)

b. There is a new bartender coming in and you are required to share the bar's classic cocktail recipe as stated in the table below. (18 Marks)

Name	Ingredients	Glassware	Method	Garnishing
Daiquiri	<ul style="list-style-type: none"> • 25ml Lime Juice • 15ml Sugar Syrup • 			Lime Wheel
Negroni	<ul style="list-style-type: none"> • 30ml Gin • • 			Maraschino Cherry
	<ul style="list-style-type: none"> • 30ml Coconut Milk • 90ml Pineapple Juice • 			Pineapple Wedge
Mojito	<ul style="list-style-type: none"> • 6 Leaves Mint Leaves • 2 Teaspoons Sugar • Top Up Soda Water • • 		Muddle	
Tequila Sunrise	<ul style="list-style-type: none"> • 45ml Tequila • 15ml Grenadine Syrup • 	Tall Highball/ Collins Glass		

4. Hazwani is the café manager of "Holy Cow Café" and she is organizing a training for new staffs that are joining in on 1st week of January 2018 but she will be on annual leaves till 2nd week of January 2018 so you are required to take over the training and below will be training questions. (10 Marks)

a. The new staffs are quite weak in tea knowledge so you are required to give at least 2 examples of teas for the below tea category. (4 Marks)

Type of Teas	Examples
White Tea	• •
Green Tea	• •
Black Tea	• •
Oolong Tea	• •

b. The new barista are confused on the espresso based beverages so you are required to share the measurements of the beverages below. (6 Marks)

Espresso Based Beverages	Measurements
Café Latte	• • •
Cappuccino	• • •
Espresso Con Panna	• •
Espresso Macchiato	• •
Café Mocha	• • • •
Irish Coffee	• • • •

END OF EXAM PAPER