



**FACULTY OF HOSPITALITY AND TOURISM
SCHOOL OF HOSPITALITY**

FINAL EXAMINATION

Student ID (in Figures) :

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

Student ID (in Words) : _____

Course Code & Name : **FBS1114 Bar, Beverage and Barista**
Trimester & Year : September - December 2019
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) : Answer ALL 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 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 = 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.

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.

1.
 - a. Explain the term Fermentation. (2 marks)
 - b. How is sugar syrup made? (2 marks)
 - c. Briefly describe the wine service sequence after the host has tasted the wine? (6 marks)

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? (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? (2 marks)

5. a. What is the main ingredient used in the production of tequila? (2 marks)
- b. A guest has asked for a liqueur with orange flavour. Which **TWO (2)** liqueurs do you suggest? (2 marks)
- c. What does *Eau-de-vie* translate to in English? (2 marks)
- d. A guest asks what XO means on the cognac bottle. Explain the different age terminology for Cognac. (3 marks)
- e. How would you normally serve Cognac? (1 mark)
- f. Highlight the difference between rum and cachaca. (4 marks)
- g. Define neutral spirit and explain how it is normally being used. (6 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 at sit down dinner meal including dessert and coffee service. Explain coffee brewing method that is most suitable and most advisable for good quality coffee to be served during the function. (4 marks)

END OF EXAM PAPER