

FACULTY OF HOSPITALITY AND TOURISM SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures)	:												
Student ID (in Words)	:												
Course Code & Name	:	FBS	1513	Beve	rage (Opera	itions	and	Mana	geme	ent		
Semester & Year	:	September - December 2023											
Lecturer/Examiner	:	Mr Ronald Willie Binati											
Duration	:	3 H	ours										

INSTRUCTONS 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.

EIGHT (8) short answer questions. Answers are to be written in the PART B (80 marks)

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.

PART B SHORT ANSWER QUESTION (80 MARKS) INSTRUCTION(S): **EIGHT (8)** short answer questions. Answer ALL **EIGHT (8)** questions in the Answer Booklet(s) provided. 1. a. Define 'market segmentation'. (2 marks) b. Why is this concept of market segmentation important in developing a plan for a new bar? (6 marks) c. Identify and discuss THREE (3) factors that you should look for when making a detailed study of other bars in your market area. (6 marks) d. Discuss THREE (3) functions of your backbar in relation to your bar/restaurant business. (6 marks) 2. a. Explain why the glass in which a drink is served is important to the taste of the drink. (4 marks) b. List SIX (6) guidelines that you would use in deciding what equipment to buy for a brand new bar. (6 marks) 3. a. Differentiate the characteristics of rum and cachaca. (4 marks) b. Define neutral spirit and explain how it is normally used. (5 marks) c. Explain why aged brandies are considered better than younger ones and why are (6 marks) they more expensive. a. Explain TWO (2) disadvantages of serving fresh fruit juices for the proprietor. 4. (2 marks) b. Explain the term Distillation (2 marks)

(6 marks)

c. Bottled water at the bar – yes or no? Present your arguments.

5.	a. Give TWO (2) reasons why hygiene in the bar is very important.	(3 marks)
	b. What is the danger zone temperature for food?	(2 marks)
6.	Please refer to the wine label below to answer the following questions. a. Name the producer of this wine.	(2 marks)
	b. Indicate the region of origin of this wine.	(2 marks)
	c. Name the single vineyard that serves as the origin of the grapes.	(2 marks)
	d. Indicate the quality level of this wine according to Appelation d'Origine	É Contrôllée.

Domaine de L'Estang

e. Indicate the production responsibility of this producer.

Coteaux du Giennois Appellation Coteaux du Giennois Contrôlée

Sauvignon Blanc Bertrand Graillot

Mis en Bouteille au Domaine- 18300 Ménétréol Sous Sancerre Propriétaire récoltant bertrand.graillot@wanadoo.fr tel: 0684393188

ALC.12%BY VOL.

Produce of France

NET CONT.750ML

(2 marks)

(2 marks)

- 7. What is meant by 'vintage'? Why is one year considered better than another? (5 marks)
- 8. a. What is the main ingredient used in the production of Whisky? (2 marks)
 - b. A guest asks what 12 years old means on the whisky bottle. Explain the common age terminology for Whisky. (3 marks)

END OF EXAM PAPER