

 **INTI International
University & Colleges**

FINAL
Examination Paper
(COVER PAGE)

Session : August 2018

Programme : Diploma In Hotel Management (DHMN)

Course : DHM1104 : Beverage Studies

Date of Examination : December 8, 2018 (Saturday)

Time : 11:00 am – 1:00 pm

Duration : 2 Hours Reading Time : Nil

Special Instructions :

SECTION A : This section consists of **THIRTY (30)** questions. Answer **ALL** questions in the
OMR sheet provided.

SECTION B : Answer **ALL** short answer questions in the answer booklet provided.

SECTION C : **Case Study**. Answer **ALL** question in the answer booklet provided.

IMPORTANT NOTE : **THIS PAPER SHOULD NOT BE TAKEN OUT OF THE EXAMINATION HALL**

Materials Permitted : Nil

Materials Provided : OMR Sheets

Examiner(s) : Mohd Khairul Anuar Bin Yaacob & Cheng Mun Kid

Moderator : Mr Muhammad Fauzi Mokhtar

This paper consists of 8 printed pages, including the cover page.

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)
DHM 1104: BEVERAGE STUDIES
FINAL EXAMINATION: AUGUST 2018 SESSION

Section A (30 marks)

Instructions: This section consists of **THIRTY (30)** questions. Answer **ALL** questions in the **OMR** sheet provided.

1. According to history, humanity discover fermented fruits and grains around _____.
 - A. 10 BC
 - B. 100 BC
 - C. 1000 BC
 - D. 10000 BC

2. First recorded act of distillation is in _____.
 - A. Americas
 - B. Europe
 - C. Asia
 - D. Caribbean

3. The statement listed below is true for current trend in beverage industry, **EXCEPT**;
 - A. Quality of beverage is dropping
 - B. Demand for lighter beverage with lower calorie is increasing
 - C. Rise of non-alcoholic drinks
 - D. White drinks triumph over coloured drinks

4. Legged equipment in beverage establishment must have at least _____ inches of feet.
 - A. three
 - B. six
 - C. nine
 - D. ten

5. _____ is a complete and more compact drinks from manufacturers.
 - A. Well brands
 - B. Call brands
 - C. Postmix.
 - D. Premix

6. Which of the glasses listed below has a stem?
- i. Champagne flute
 - ii. Brandy snifter
 - iii. Collin glass
 - iv. Coffee cup
- A. i only
 - B. i and ii only
 - C. iv only
 - D. none of the above
7. _____ variety of coffee beans have a typically lower caffeine with higher acidity.
- A. Robusta
 - B. Liberica
 - C. Excelsa
 - D. Arabica
8. What is the ideal serving temperature for espresso?
- A. 60°C - 62°C
 - B. 65°C - 67°C
 - C. 70°C - 72°C
 - D. 90°C - 92°C
9. The two famous variety of tea leaves is known as Assam and _____.
- A. India
 - B. Cameron
 - C. Sabah
 - D. Chinese
10. _____ refers to infusion of herb, floral, fruits, spice or other plant in hot water.
- A. White
 - B. Tisane
 - C. Oolong
 - D. Pu-erh

11. A typical Japanese green tea need to brewed for at least _____ minute.
- A. one
 - B. two
 - C. three
 - D. four
12. A 100 proof spirits have _____ alcohol by volume (abv.).
- A. 20%
 - B. 25%
 - C. 50%
 - D. 100%
13. The process of storing distilled spirits or wines in barrels for specific period of time is called _____.
- A. aging
 - B. bottling
 - C. mixing
 - D. distilling
14. Action of yeast upon sugar in a solution, which breaks down the sugar into carbon dioxide and alcohol.
- Statement above refers to the process of.
- A. liquidation
 - B. fermentation
 - C. distillation
 - D. carbonization
15. Listed below is the main notable region when it comes to whiskey, **EXCEPT**;
- A. Scotland
 - B. America
 - C. Ireland
 - D. Spain
16. Which of the answer listed below is **NOT** a category of rum?
- A. white rum
 - B. gold rum
 - C. blue rum
 - D. dark rum

17. _____ is a distilled spirit which is unsweetened.
- A. Liqueur
 - B. Liquor
 - C. Wine
 - D. Brandy
18. Below is some consideration before developing a drink, **EXCEPT**;
- A. Amount of major ingredient to be poured
 - B. Size of jigger to be used
 - C. Other ingredients and their proportions to the major ingredients
 - D. Garnish and its arrangement
19. Which of the alcoholic beverage is a product from Mexico.
- A. Beer
 - B. Wine
 - C. Tequila
 - D. Vodka
20. _____ is a mixing method which ingredient is mixed in step any step into the glass.
- A. Build
 - B. Stir
 - C. Shake
 - D. Blend
21. _____ is use to stimulate the appetite, normally served before meal and usually dry rather than sweet.
- A. Aperitif
 - B. Long drink
 - C. Short drink
 - D. Pick-me-up
22. The term used to refer year of grapes are grown and harvested is known as _____.
- A. earthy
 - B. tannin
 - C. corked
 - D. vintage

23. A process in which tart tasting acid present in grape is converted to a softer-tasting acid.

The process above refers to _____.

- A. aromatic
- B. malolactic
- C. style
- D. bouquet

24. Grape is chosen in winemaking because of the main qualities listed below, **EXCEPT**;

- A. Sweetness
- B. Acidity
- C. Tartness
- D. Alcohol content

25. Red wine are commonly aged in oak barrels for six to _____ months.

- A. nine
- B. twelve
- C. eighteen
- D. twenty four

26. Sherry is a type of fortified wine that comes from _____.

- A. Spain
- B. Portugal
- C. Madeira
- D. Italy

27. Listed below is style of champagne, **EXCEPT**;

- A. Blanc de blancs
- B. Blanc de noirs
- C. Rosé
- D. Champenoise

28. _____ is a process where wort is added with the main flavouring ingredient and the mixture is boiled up to 3 hours to extract flavour and aroma.

- A. Mashing
- B. Kilning
- C. Brewing
- D. Lagering

29. During the making of lager, hopped wort is chilled to around _____.
- A. 4°C - 10°C
 - B. 14°C - 30°C
 - C. 1°C - 4°C
 - D. 0°C
30. The process of fermenting beer could take at least ____ days, normally longer.
- A. two
 - B. seven
 - C. three
 - D. six

Section B (50 marks)

Instructions: Answer **ALL** short essay questions in the answer booklet provided.

Question 1

- (a) State **FIVE (5)** common types of customers visiting a bar. (5 marks)
- (b) Name **FIVE (5)** espresso base coffee which uses milk or cream. (5 marks)

Question 2

Classify and explain **FOUR (4)** characteristics of glassware. (8 marks)

Question 3

List **SEVEN (7)** types of liqueur. (7 marks)

Question 4

Explain **FIVE (5)** categories of mixed drink. (10 marks)

Question 5

List **FIVE (5)** basic steps in wine tasting. (5 marks)

Question 6

Name **FOUR (4)** types of white wine.

(4 marks)

Question 7

List **SIX (6)** types of ale beer.

(6 marks)

Section C (20 marks)

Instructions: Answer the **CASE STUDY** related questions in the answer booklet provided.

Sandy currently working in a distillery creating a world-famous brand of tequila in Mexico. For the past three months since she was hired, Sandy is trying her hardest to understand all process involving the creation of tequila from the very first step to the bottling of the tequila.

Sandy later on receive an opportunity to guide a group of potential investors for a tour around the distillery, her itinerary and schedule include tour to the processing plant where the investor will be able to witness the creation of tequila from scratch and then providing demonstration on some classic cocktail created using tequila made in the distillery.

Solve investor's inquiries below;

(a) Explain the **SIX (6)** main steps of distillation process. (12 marks)

(b) Construct the following tequila base cocktail by listing the ingredients used.

(a) Margarita.

(b) Tequila Sunrise.

(8 marks)

-THE END-

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