



FINAL
Examination Paper
(COVER PAGE)

Session : April 2014

Programme : Diploma In Hotel Management (DHMN)

Course : DHM1104 : Beverage Studies

Date of Examination : July 24, 2014 (Thursday)

Time : 8:00 am -10:00 am Reading Time: Nil

Duration : 2 Hours

Special Instructions :

Section A: THIRTY (30) Multiple Choice questions. Answer ALL the questions.

Section B : Short answer questions. Answer ALL the questions.

Section C : Case Study

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

Materials permitted :

Nil

Materials provided :

OMR Sheets

Examiner (s) : Ms Christine Khoo, En Muzzamir Musa

Moderator : En. Muhamad Fauzi Mokhtar

This paper consists of 9 printed pages, including the cover page.

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DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)

DHM1104 : BEVERAGE STUDIES

FINAL EXAMINATION: APRIL 2014SESSION

SECTION A: 30 marks

Multiple Choice questions. Answer **ALL** questions in the OMR sheet provided.

1. A wine expert is known as a _____.
 - A. sommelier
 - B. somelir
 - C. sommlier
 - D. sommelire
 - E. somelire

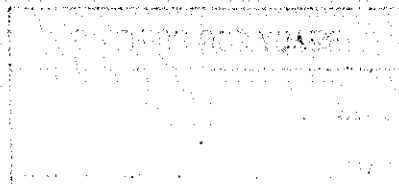
2. When purchasing for bar equipment, what should be taken into consideration?
 - A. Output capacity
 - B. Durability
 - C. Maintenance cost
 - D. Availability support
 - E. All of the above

3. The underbar is also the _____ area.
 - A. point-of-sale
 - B. storing
 - C. display
 - D. merchandising
 - E. production

4. What are the features of a glass?
 - A. Lip
 - B. Bowl
 - C. Stem
 - D. Foot
 - E. All of the above

5. What is the method used in making a *Pinacoloda*?
- A. Shaken or stirred
 - B. Stirred or build
 - C. Build or layered
 - D. Shaken or blended
 - E. Muddle or layered
6. Biscotti are often served with _____.
- A. coffee
 - B. tea
 - C. rum
 - D. whiskey
 - E. wine
7. A beer glass is called _____.
- A. funnel
 - B. pilsner
 - C. pocogrande
 - D. cordial glass
 - E. collin glass
8. What is name of a 2 piece cocktail shaker?
- A. Manhattan
 - B. Standard
 - C. Boston
 - D. Shakers
 - E. None of the above
9. Spirits which are served with iceare also known as _____.
- A. posh
 - B. pale
 - C. on-the-rocks
 - D. standard
 - E. neat

10. _____ is often used for cooking.
- A. Gin
 - B. Tequila
 - C. Rum
 - D. Whiskey
 - E. None of the above
11. What is Rum made of?
- A. Potatoes
 - B. Sugar cane
 - C. Malt
 - D. Barley
 - E. Agave plant
12. All this is grapes are white varietals except for:
- A. Gewürztraminer
 - B. Chardonnay
 - C. Chenin Blanc
 - D. Sauvignon blanc
 - E. Merlot
13. Alcoholic beverages that are taken before meals are served _____ seconds after guests are seated.
- A. 10
 - B. 20
 - C. 30
 - D. 40
 - E. 50
14. To be called a *Bourbon*, it must be _____.
- A. made in USA
 - B. unblended
 - C. distilled at 160 proof from a fermented mash of at least 51% corn
 - D. aged at least 2 years
 - E. All of the above



15. What to understand by the term bar term *proof*?
- A. Alcohol content
 - B. Alcohol altitude
 - C. The percentage of alcohol
 - D. Ingredients used
 - E. All of the above
16. What is the leading brand for gin?
- A. Smirnoff
 - B. Bacardi
 - C. Bombay Sapphire
 - D. Absolut
 - E. Cognac
17. A drink list is important as it will determine _____.
- A. the size and type of glassware
 - B. the refrigeration and storage space
 - C. the type of ice machine needed
 - D. the bar tools required
 - E. all of the above
18. Which of the following is not served with milk?
- A. Cappuccino
 - B. Latte
 - C. Mocha
 - D. Americano
 - E. Espresso
19. The term 'vintage' used on wine labels represents
- A. the year in which the grapes were sold
 - B. the year in which the grapes drops
 - C. the year in which the grapes were inspected by experts
 - D. the year in which the grape seeds were planted
 - E. the year in which the grapes were harvested

20. Which of the following is produced in Mexico?
- A. Champagne
 - B. Wine
 - C. Cognac
 - D. Armagnac
 - E. Tequila
21. Which of the following does not affect the character of wines?
- A. Soil
 - B. Grape variety
 - C. Vine maker
 - D. Latitude
 - E. Climate
22. What is the most basic wine category called in the German Wine Classifications?
- A. QualitätsweinbestimmterAnbaugebiete
 - B. QualitätsweinmitPradikat
 - C. Tafelwein
 - D. Vins de Pays
 - E. Vins de Table
23. What is the main reason of shaking a cocktail?
- A. To dilute the drink
 - B. To chill and mix the drink
 - C. To chill the drink
 - D. To mix the drink
 - E. All of the above
24. Which country represents the biggest wine producer in the world?
- A. France
 - B. Italy
 - C. Spain
 - D. Germany
 - E. Canada

25. A cognac under the category of X.O, is aged averagely for how many years?

- A. 20 years
- B. 40 years
- C. 30 years
- D. 10 years
- E. 45 years

26. _____ represents the thickness of the wine.

- A. Legs
- B. Hands
- C. Walls
- D. Tartrate
- E. Sediments

27. Which of the following are the enemies of wines?

- A. Air
- B. Light
- C. Heat
- D. Excessive movement
- E. All of the above

28. Which one of the following is fermented twice?

- A. Red Wine
- B. Fortified Wine
- C. White Wine
- D. Champagne
- E. All of the above

29. Sherry wines are fortified wines from _____.

- A. France
- B. Italy
- C. Mexico
- D. Spain
- E. Portugal

30. Which of the following beverage uses 'Lupulin' as their flavoring agent?
- A. Wine
 - B. Coffee
 - C. Tea
 - D. Beer
 - E. All of the above

SECTION B : (50 marks)

Answer ALL short answer questions.

Question 1

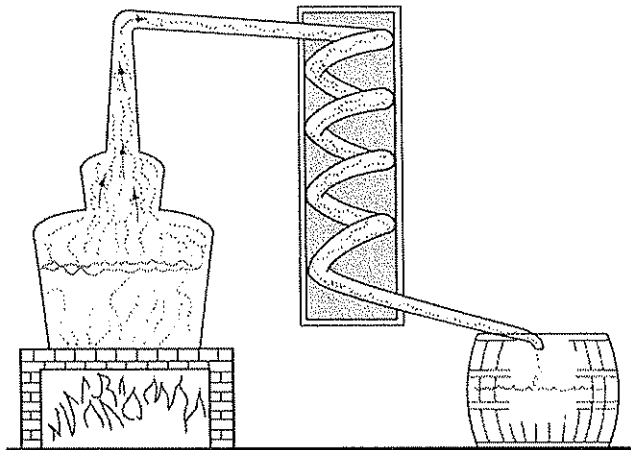
Briefly explain the SEVEN (7) elements involved in preparing cocktails.

(14 marks)

Question 2

Explain how does POT Still distillation works from the illustration below:

(6 marks)



Question 3

List TEN (10) non-alcoholic beverage categories available.

(10 marks)

Question 4

Briefly explain Tequila mixtos and puros.

(10 marks)

Question 5

- a. Define wine. (2 marks)
- b. How wines are produced. (8 marks)

SECTION C : (20 marks)

Answer **ALL** questions : Case study

You are a newly hired bar consultant to Mr Akiro who intends to open a club in Malaysia. As Mr Akiro has zero-knowledge in this industry, you are required to:

- (a) Explain the definition of a club. (2 marks)
 - (b) Propose and briefly explain **FOUR (4)** alcoholic beverage categories important to the club to Mr Akiro. (8 marks)
 - (c) Briefly explain on the forecasted sales for the bar to MrAkiro. (4 marks)
 - (d) Proposed the ideal type of menu offering for the club. (6 marks)
- (Total = 20 marks)

-THE END-

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