

FINAL
Examination Paper

(COVER PAGE)

Session : April 2017

Programme : Diploma In Hotel Management (DHMN)

Course : DHM1104 : Beverage Studies

Date of Examination : August 4, 2017 (Friday)

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) : **Mr Mohd Khairul Anuar**, Mr Cheng Mun Kid, Ms Nor Fatin Hidayah
Sulaiman

Moderator : Mr Muhammad Fauzi Mokhtar

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

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)
DHM 1104: BEVERAGE STUDIES
FINAL EXAMINATION: APRIL 2017 SESSION

Section A (30 marks)

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

1. Along with foodservice, beverage is United States _____ largest industry.

- A. second
- B. third
- C. fourth
- D. fifth

2. Early distillation of spirits began in _____.

- A. America
- B. Europe
- C. Asia
- D. Africa

3. Tavern began to turn into large-scale inns for traveler during?

- A. Early-1900s
- B. Mid-1900s
- C. Early-1800s
- D. Mid-1800s

4. Which listed below is attribute to the decline of alcohol consumption.

- I. Religion
- II. Health concerns
- III. Lifestyle
- IV. Disease

- A. I, II and III
- B. I, II and IV
- C. I, III and IV
- D. II, III and IV

5. Which of the reason listed below is NOT a success factor to a bar operation?
- A. Budget
 - B. Location
 - C. Quality
 - D. Reputation
6. Drop-in customers are defined as?
- A. Entertainment seeker who looking for amusement
 - B. Regulars who visit frequently
 - C. Restaurant diner where drinks are served
 - D. Stopper by who are on their way somewhere
7. This area is considered heart of the entire beverage operation and deserves the most careful attention to its design.
- Statement above defines;
- A. Frontbar
 - B. Underbar
 - C. Backbar
 - D. Décor
8. Which of the item and equipment listed below can be find at a pouring station?
- A. Glasses
 - B. Blender
 - C. Garnishes
 - D. All of the above
9. The bar work as a control center. _____ is kept of stock on hand, drinks poured and their _____ value.
- A. Money, final
 - B. Record, final
 - C. Record, sales
 - D. Money, sales
10. Which of the coffee bean type listed below typically contain lower percentage of caffeine on average?
- A. Arabica
 - B. Robusta
 - C. Excelsa
 - D. Liberica

11. A typical modern dose and yield of an espresso doppio is.

- A. 8-10 gram, 30 ml
- B. 8-10 gram, 60 ml
- C. 16-20 gram, 30 ml
- D. 16-20 gram, 60 ml

12. Listed below is common type and variant of tea, **EXCEPT**.

- A. White tea
- B. Grey tea
- C. Green tea
- D. Yellow tea

13.



The glass pictured above can be categorize as?

- A. Tumbler
- B. Stemware
- C. Footed ware
- D. Cup

14. The act of separating alcohol from liquid in an enclosed container is called _____.

- A. fermentation
- B. distillation
- C. beveratisation
- D. proofing

15. A bottle of whiskey is rated as **96 proof**. The Alcohol by volume for the said whisky is?

- A. 32%
- B. 24%
- C. 96%
- D. 48%

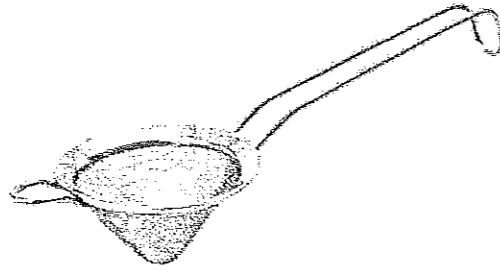
16. Which of the spirits listed below is also known as “white spirits”?
- A. Vodka
 - B. Whiskey
 - C. Brandy
 - D. Cognac
17. Juniper berry is the main ingredient in creation of _____.
- A. gin
 - B. tequila
 - C. rum
 - D. vodka
18. The process of bottom fermentation is used to create.
- A. Wine
 - B. Champagne
 - C. Lager beer
 - D. Ales
19. Which of the one listed below is **NOT** the main ingredient in making beer.
- A. Yeast
 - B. Carbon dioxide
 - C. Malt
 - D. Hops
20. Beer making is a four-step process of _____, _____, _____, and _____.
- A. Brewing, Fermenting, Mashing, and Storing
 - B. Mashing, Brewing, Fermenting and Storing
 - C. Fermenting, Brewing, Mashing and Storing
 - D. Mashing, Fermenting, Storing and Brewing
21. Beer should be used within _____ month of the date of packaging.
- A. one
 - B. three
 - C. seven
 - D. twelve

22. Which of the one listed below is **NOT** a basic mixing method.
- A. Stir
 - B. Blend
 - C. Shake
 - D. Swirl
23. Old school-cocktail refers to _____.
- A. composite beverages
 - B. combined beverage
 - C. compressed beverage
 - D. contemporary beverage
24. A typical classic Martini is a cocktail mixed out of.
- A. whiskey and vermouth
 - B. whiskey and gin
 - C. gin and vermouth
 - D. rum and vermouth
25. Port wine is a variant of _____.
- A. red wine
 - B. white wine
 - C. rosé wine
 - D. fortified wine
26. Wine is usually enjoyed when consume with food, under common behavior, most white wine is perfect for the type of protein listed below, **EXCEPT**.
- A. beef
 - B. chicken
 - C. fish
 - D. shrimp
27. Bourbon is one of the many variety of?
- A. Rum
 - B. Whiskey
 - C. Brandy
 - D. Wine

28. Bombay Sapphire is a famous brand producing premium _____.

- A. tequila
- B. beer
- C. gin
- D. cognac

29.



The tool pictured above is called.

- A. Hawthorne strainer
- B. Julep strainer
- C. Colander
- D. Fine strainer

30. Bartender requires to function as the central figure in any beverage operation, it is important for a bartender to acquire these traits, **EXCEPT**.

- A. public relations
- B. mixing drinks
- C. skills and aptitudes
- D. tempered and hasty

Section B (50 marks)

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

Question 1

In a table, list **TWO (2)** differences of beverage operations in accommodation and airline.
(4 marks)

Question 2

Name **FIVE (5)** coffee base drinks beside espresso.
(5 marks)

Question 3

- (a) List down **THREE (3)** characteristics of glass
(3 marks)
- (b) Provide **FOUR (4)** types of glassware and their main feature.
(8 marks)

Question 4

- (a) What is Ale?
(2 marks)
- (b) Briefly explain **FOUR (4)** types of Ale and its characteristic
(8 marks)

Question 5

Name **FIVE (5)** popular red grape and **FIVE (5)** popular white grape varieties.
(10 marks)

Question 6

What is Brandy? Explain **TWO (2)** grades of Brandy and **TWO (2)** grades of Cognac.
(10 marks)

Section C (20 marks)

Instructions: Answer the CASE STUDY related questions

Athena and Alicia is planning to invest in *Enoteca*, a repository or shop specialize in sales of wine. The idea sprout upon their long visit in Italy and France, the initial concept is to open a shop which cater to wine tasting, sales with a bistro style snack and library of books to accompany the business. You are hired as the manager to take care of the overall business, both Athena and Alicia requires consultation in dealing with wine professionally. Help them answer the questions below;

- (a) Provide **TWO (2)** main differences between wine steward and sommelier in their everyday task. (4 marks)
- (b) Explain **FIVE (5)** wine tasting basics. (10 marks)
- (c) List down **SIX (6)** most common and basic wine terms. (6 marks)

-THE END-

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