

FINAL
Examination Paper

(COVER PAGE)

Session : April 2016

Programme : Diploma In Hotel Management (DHMN)

Course : DHM1104 : Beverage Studies

Date of Examination : July 25, 2016 (Monday)

Time : 5:00 pm – 7:00 pm 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: Answer ALL questions.

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

Materials permitted :

Nil

Materials provided :

OMR Sheets

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Moderator : En Muhamad Fauzi bin Mokhtar

This paper consists of 10 printed pages, including the cover page.

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)
DHM1104 : BEVERAGE STUDIES
FINAL EXAMINATION: APRIL 2016 SESSION

Section A (30 marks)

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

1. What types of coffee made by forcing very hot water under high pressure through finely ground?
 - A. Latte
 - B. Cappuccino
 - C. Espresso
 - D. Mocha

2. Which of the following is not a 'true tea'
 - A. Oolong
 - B. Chamomile
 - C. Pu-erh
 - D. Green tea
3. Brewing methods for coffee include
 - (i) French press
 - (ii) Vietnamese coffee
 - (iii) Auto drip
 - (iv) Beans press
 - (v) Machine press
 - A. (i),(ii) and (iii)
 - B. (ii),(iv) and (v)
 - C. (i), (ii), (iv) and (v)
 - D. all of the above



4. Above is one of the type of glass used for alcohol drinks. What is the name of the glass:-
- A. Champagne Flute
 - B. Red Wine Glass
 - C. White Wine Glass
 - D. Highball
5. Shirley Temple is composed of those ingredients which are
- A. 1 splash grenadine, triple sec, lemon-lime soda(to fill) and ice
 - B. 1 splash grenadine, coke soda(to fill) and ice
 - C. 1 splash lemon-lime soda, grenadine(to fill) and ice
 - D. 1 splash grenadine, lemon-lime soda(to fill) and ice
6. Where does coffee come from originally?
- A. Mexico
 - B. France
 - C. South Africa
 - D. Ethiopia
7. The origins of tea are believed to be in which country
- A. China
 - B. India
 - C. Sri Lanka
 - D. Malaysia

8. When a drink has the word white in it.

- A. It has half & half cream
- B. It has milk in it
- C. Use a white colored glass
- D. It has Vodka mixed

9. The term “**Screaming**” best described as:-

- A. Add tobasco sauce
- B. Talk loudly while making this drink
- C. Add 1/2 oz of Vodka on top
- D. Add 1/2 oz Peach Schnapps on top

10. What's is in a Pina Colalda?

- A. Rum,1 splash cream of coconut, 1 splash pineapple juice, ice
- B. Vodka,1 splash cream of coconut, 1 splash pineapple juice, ice
- C. Whiskey,1 splash cream of coconut, 1 splash pineapple juice, ice
- D. Vodka, 1 splash pineapple juice ,1 splash of orange juice, ice

11. Which of these tea names means “**Black Dragon**” in English?

- A. Pekoe
- B. Oolong
- C. Darjeeling
- D. Jasmine

12. What shape of glass is ideal for wine tasting?

- A. Tulip
- B. Shot Glass
- C. Coupe
- D. Flute

13. Process of making Rum include

- (i) Fermentation
- (ii) Distillation
- (iii) Blending
- (iv) Ageing
- (v) Bottled

- A. (i), (ii) and (iii)
- B. (ii), (iv) and (v)
- C. (i), (ii), (iv) and (v)
- D. all of the above

14. The term Up Against the Wall means?

- A. Add 1/2 oz of cream on top
- B. Add 1/2 oz Galliano on top
- C. Add 1/2 oz of Vodka on top
- D. Add 1/2 oz of rum on top

15. Stir sticks or straws are used in drinks

- A. That have ice and at least 2 ingredients
- B. That are served up
- C. That have ice
- D. Drinks that are served neat

16. Tequila, Triple sec and Rose's lime are usually next to each other on the rail because

- A. They are different colors
- B. They are close to each other in the alphabet
- C. They taste similar
- D. They are used in Margaritas, which are very popular

17. The front bar or top of the bar also has a section called the rail. Drinks should be made here because _____.
- A. there is a spill mat to catch any overflows
 - B. the customers like to see the bartender make the drink and verify the amount of alcohol poured
 - C. it makes a good workstation, and the bartender is very efficient making drinks there.
 - D. all of the above
18. The term “**Layer**” refers to _____.
- A. use crushed ice
 - B. make the drink in a glass starting with ice and then adding ingredients
 - C. do not use any ice
 - D. drinks are made of various liqueurs with different densities
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19. If a drink has the word pink in it one of the ingredients is _____.
- A. Red in color
 - B. Brandy
 - C. Creme De Banana
 - D. Whiskey
20. Which white wine is typically medium in body, high in acidity, and rarely aged in oak?
- A. Chardonnay
 - B. Sauvignon Blanc
 - C. Riesling
 - D. Shiraz
21. The term Flag best refer to
- A. A term used when someone had too much to drink.
 - B. A nonalcoholic drink.
 - C. A measurement used for 1 oz.
 - D. The amount of alcohol in a drink

22. Carbonated water which may also contain a slight quantity of salt also known as
- A. Club soda
 - B. Tonic water
 - C. Ice cream soda
 - D. Coke
23. Red wines from the Chianti region are
- A. Full bodied wines made from Cabernet Sauvignon, Merlot, and Cabernet Franc
 - B. Full bodied wines made from Syrah, Grenache, and Mourvedre
 - C. Medium bodied wines made from Pinot Noir
 - D. Medium bodied wines made from Sangiovese
24. A portion of espresso and steamed milk with a little foam on top, _____.
- A. espresso
 - B. café latte
 - C. cappuccino
 - D. Americano
25. Which red wine is usually served slightly chilled?
- A. Cabernet Sauvignon
 - B. Malbec
 - C. Beaujolais-Nouveau
 - D. Shiraz
26. As a general rule, red wines in order of lightest to darkest are :
- A. Merlot, Cabernet Sauvignon, Pinot Noir
 - B. Pinot Noir, Cabernet Sauvignon, Merlot
 - C. Merlot, Pinot Noir, Cabernet Sauvignon
 - D. Pinot Noir, Merlot, Cabernet Sauvignon

27. Red wines from the Bordeaux region are
- A. Full bodied wines made from Cabernet Sauvignon, Merlot, and Cabernet Franc
 - B. Full bodied wines made from Syrah, Grenache, and Mourvedre
 - C. Medium bodied wines made from Pinot Noir
 - D. Medium bodied wines made from Sangiovese
28. What is called the “Champagne of tea” ?
- A. Green Tea
 - B. Darjeeling Tea
 - C. White Tea
 - D. Jasmine Tea
29. This type of spirits is a distilled beverage made from sugarcane products.
- A. Vodka
 - B. Whiskey
 - C. Wine
 - D. Rum
30. The term “Bruising” means _____.
- A. Mixing an extra dry martini
 - B. Using too much Vermouth
 - C. Watering down the gin by shaking the drink or letting the ice cubes melt in the drink
 - D. Not using enough dry Vermouth

Section B (50 marks)

Answer **ALL** short answer questions.

Question 1

It is good business sense to invest in high quality equipment for a bar right across the board from the large underbar units to small equipment like jiggers, pourers etc. List **FIVE (5)** reasons why and briefly explain your answers.

(10 marks)

Question 2

What are the essential pieces of equipment that make up a pouring station? Name the **TEN (10)** items.

(10 marks)

Question 3

What is Liqueurs and Cordials?

(4 marks)

Question 4

Please name the **TWO (2)** major coffee bean used in coffee making / barista and explain the characteristic of each beans.

(6 marks)

Question 5

Explain the terminology below:-

- (a) Base
- (b) Free pour
- (c) Build
- (d) Long
- (e) Straight Up

(10 marks)

Question 6

List the **TWO (2)** main type of wine glass. Explain why there are **TWO (2)** different type of wine glasses.

(10 marks)

Section C: (20 marks)

Case study

Anthony is planning to open a wine bar and therefore have hired you as a consultant. Advise him on the following:

Answer **ALL** questions:

(a) List **FOUR (4)** reasons why Anthony needs to hire a sommelier. (8 marks)

(b) Name **FOUR (4)** major wine producing country and introduce **FOUR (4)** popular red and **FOUR (4)** white wine varietals. (12 marks)

(Total= 20 marks)

-THE END-

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