

 **INTI** International
University & Colleges

FINAL
Examination Paper
(COVER PAGE)

Session : April 2018

Programme : Diploma In Hotel Management (DHMN/DHM)

Course : DHM1104 : Beverage Studies

Date of Examination : August 1, 2018 (Wednesday)

Time : 8:00 am -10:00 am

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) : Cheng Mun Kid & Christine Khoo Mei Li

Moderator : Mr Muhammad Fauzi Mokhtar

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

DIPLOMA IN HOTEL MANAGEMENT (DHM/DHMN)
DHM1104: BEVERAGE STUDIES
FINAL EXAMINATION: APRIL 2018 SESSION

Section A

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

1. Which of the following glasses has a stem?
 - A. Highball glass
 - B. Shot glass
 - C. Champagne flute glass
 - D. Collin glass

2. _____ is a concentrated coffee which is not served with milk and sugar.
 - A. Cappuccino
 - B. Latte
 - C. Espresso
 - D. Americano

3. _____ is a product of fermentation.
 - A. Ethanol
 - B. Aerobic
 - C. Yeast
 - D. Anaerobic

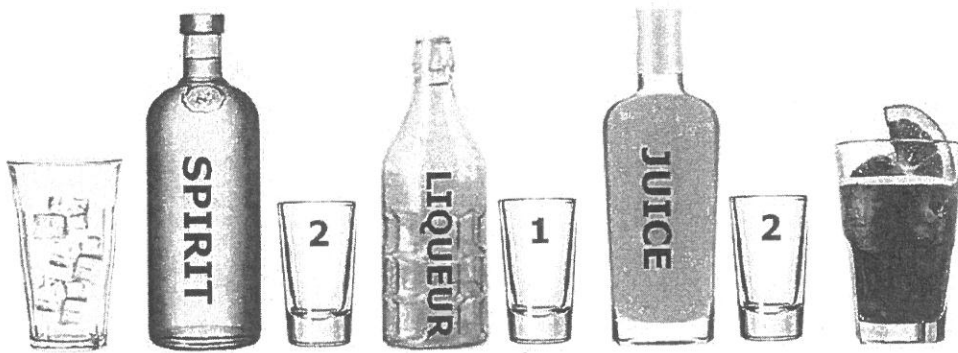
4. Spirits which are served plain with ice are also known as _____.
 - A. pale
 - B. neat
 - C. on the rocks
 - D. rock ice

5. A mixed drink is define as _____.
- A. any beverage containing 2 alcoholic beverages only.
 - B. any beverage containing more than 2 alcoholic and/or non-alcoholic beverages.
 - C. any beverage containing 2 or more alcoholic and/or non-alcoholic beverages.
 - D. any beverage containing more than 2 non-alcoholic beverages only.
6. Champagne wines are only labeled as Champagnes if it's produced in _____.
- A. Burgundy
 - B. Bordeaux
 - C. Champagne
 - D. Alsace
7. When purchasing for bar equipment, what should be taken into consideration?
- A. Output capacity
 - B. Durability
 - C. Maintenance cost
 - D. All of the above
8. Which of the following is **TRUE**?
- A. Australia is the main coffee producing country.
 - B. Brazil is the largest coffee grower in the world.
 - C. Colombia does not grow and produce coffee.
 - D. All of the above.
9. The legendary cocktail which uses egg as its main ingredient is known as _____.
- A. Eggnorg
 - B. Eggborg
 - C. Eggnog
 - D. Eggbog

10. Champagnes are commonly a blend of _____ and Pinot Noir.
- A. Riesling
 - B. Semillon
 - C. Chardonnay
 - D. Muscadet
11. The following statements are False **EXCEPT**:
- A. Vodka is made from agave plant.
 - B. Fortified wines are strengthened by the addition of tequila.
 - C. Gin is a compounded spirit.
 - D. Rum is not allowed to be used in cooking.
12. A Cognac under the category of X.O is aged averagely for how many years?
- A. 20 years
 - B. 30 years
 - C. 40 years
 - D. 50 years
13. _____ is the process of mashing fruit, herbs or other ingredients with a special tool to extract their flavors.
- A. Pounding
 - B. Squeezing
 - C. Muddling
 - D. Stirring
14. Which of the following is **TRUE**?
- A. Champagnes are fermented twice.
 - B. Champagnes are produced outside of France.
 - C. Champagnes is best served at 20 degrees Celsius.
 - D. Champagnes are served in a decanter to allow better aeration.

15. What is the name of a 2 piece cocktail shaker?
- A. Manhattan
 - B. Boston
 - C. Standard
 - D. Flash
16. The main flavoring agent used in cocktail is derived from the _____.
- A. fruits
 - B. fillers
 - C. base spirits
 - D. enhancers
17. Which of the following is often served with coffee?
- A. Chocolate Chips
 - B. Toast
 - C. Biscotti
 - D. Marshmallow
18. _____ is a spirit made generally from cereals.
- A. Rum
 - B. Tequila
 - C. Whiskey
 - D. Cognac

19. Ingredients directly poured into the glass in which the cocktail is to be served as indicated in the diagram below uses the _____ method of preparation.



- A. layering
 B. shaking
 C. stirring
 D. building
20. _____ is a process where champagnes are turned daily to keep the sediment caused by dead yeast cells from settling at the bottom.
- A. Riddling
 B. Degorgement
 C. Corking
 D. Fermentation
21. Which of the following is **TRUE**?
- A. Fortified wines are strengthened by the addition of sugar.
 B. Aperitifs are taken before the meal.
 C. Scotch is a brandy made from grapes.
 D. Bourbon originated from Ireland.
22. A _____ is used as a measuring tool in mixology.
- A. pitcher
 B. strainer
 C. muddler
 D. double-sided jigger

23. Sri Lanka or formerly known as Ceylon produces delicate, light _____ flavor tea which is excellent for afternoon teas.
- A. apple
 - B. lemon
 - C. orange
 - D. strawberry
24. The following are **NOT** fortified wines **EXCEPT** _____.
- A. Mardayra
 - B. Melaga
 - C. Marsala
 - D. Martina
25. The top seller of all distilled spirits is _____.
- A. Rum
 - B. Vodka
 - C. Gin
 - D. Tequila
26. _____ is the flavoring agent used in the production of gin.
- A. Strawberry
 - B. Juniper
 - C. Cinnamon
 - D. Citrus
27. A glass "Froster" machine is mainly used to _____.
- A. store glasses
 - B. dry glasses
 - C. wash glasses
 - D. frost glasses

28. Which tea below is also known as “Champagne of Tea”?
- A. Earl Grey
 - B. Darjeeling
 - C. Oolong
 - D. Dragon Well
29. Armagnac is paired with the following food well **EXCEPT** _____.
- A. Chocolate
 - B. Foie gras
 - C. Smoked salmon
 - D. Poultry
30. Best-selling Tequilas in Mexico are called?
- A. Antigua Tequila
 - B. Espere Tequila
 - C. Anejo Tequila
 - D. Reposado Tequila

Section B (50 marks)

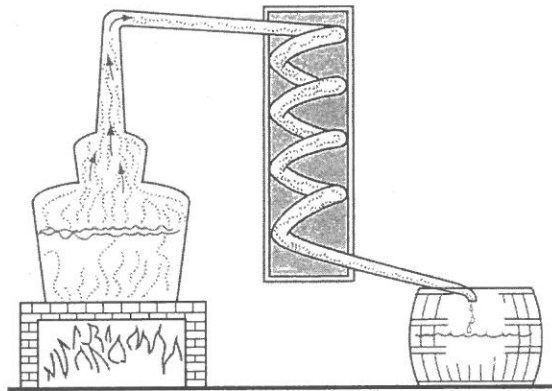
Instruction: Answer **ALL** questions in the answer booklet provided.

Question 1

- (a) What are the **FIVE (5)** factors which will influence the character of wines?
(5 marks)
- (b) Explain **FOUR (4)** process involved in decanting wines.
(4 marks)

Question 2

- (a) What are the **FIVE (5)** differences between wild yeasts to cultured yeasts?
(5 marks)
- (b) List **SIX (6)** observation of how POT Still distillation works from the illustration below:
(6 marks)



Question 3

- (a) Name **FIVE (5)** types of liqueur
(5 marks)
- (b) State **FIVE (5)** elements involved in preparing cocktails.
(5 marks)

Question 4

“Adjuncts are commonly used during the beer production.”

- (a) What is adjuncts
(2 marks)
- (b) Provide **THREE (3)** reasons why adjuncts is widely use in beer production
(3 marks)
- (c) List **FIVE (5)** types of ales available.
(5 marks)

Question 5

- (a) List the **FIVE (5)** types of bar commonly found today. (5 marks)
- (b) What are the **THREE (3)** wine enemies and proposed **TWO (2)** storage standards to help prevent wines from turning bad. (5 marks)

SECTION C: (20 marks)

Case study

As an experienced bartender of “*Let’s Soul*” you are required to share with Peter the bar intern on the basics of alcoholic beverages and bar operations. Explain to Peter:

Answer **ALL** questions in the answer booklet provided.

Question 1

- (a) Identify **FIVE (5)** popular spirits available and is commonly sold in bars. (5 marks)
- (b) Identify **FIVE (5)** spirit bases for the above-mentioned spirits. (5 marks)

Question 2

- (a) Construct ingredients and method require to make a “Mojito” (5 marks)
- (b) Name **THREE (3)** types of champagne glass (3 marks)
- (c) Explain reasons and function of the champagne glass design (2 marks)

-THE END-

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