

 **INTI International
University & Colleges**

FINAL
Examination Paper

(COVER PAGE)

Session : January/March 2018

Programme : Diploma In Hotel Management (DHMN)

Course : DHM1104 : Beverage Studies

Date of Examination : March 7, 2018 (Wednesday)

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 **FIVE (5)** 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 & Christine Khoo

Moderator : Mr Muhammad Fauzi Mokhtar

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

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)
DHM1104: BEVERAGE STUDIES
FINAL EXAMINATION: JANUARY/MARCH 2018 SESSION

Section A (30 marks)

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

1. *Bartender* sometimes refers as _____.
 - A. barista
 - B. sommelier
 - C. captain
 - D. mixologist

2. The underbar is also known as the _____ area.
 - A. point-of-sale
 - B. display
 - C. merchandise
 - D. production

3. The simplest kind of beverage enterprise is known as?
 - A. Bar
 - B. Club
 - C. Disco
 - D. Kiosk

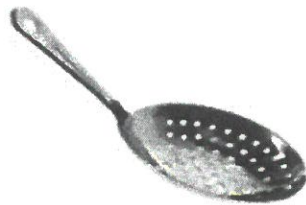
4. A lager containing 5% alcohol by volume can be converted to ____ proof.
 - A. 5
 - B. 10
 - C. 50
 - D. 100

5. A bartender performs multiple tasks, which of the following is **TRUE**?
 - A. The bartender matches wine with food
 - B. The bartender prepares all snack orders offered at the bar
 - C. The bartender organizes and promote wine-tasting sessions for guests
 - D. The bartender requisite bar stocks that is approved by Bar Manager

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. Frontbar can also be refers to as the _____.
- A. standing area
 - B. storage area
 - C. customer's area
 - D. stage area
8. What is the common name of a 2-piece cocktail shaker?
- A. Manhattan
 - B. Bulgaria
 - C. Flash
 - D. Boston
9. Section of the front bar where personnel can turn in, receive orders and return empty glasses.
This section of the bar is called.
- A. pouring station
 - B. pickup station
 - C. power station
 - D. paying counter
10. Usage of rubber or plastic mats help minimize slippage in the bar area, but must be _____.
- A. cleaned frequently
 - B. replaced frequently
 - C. step frequently
 - D. locked frequently

11. Which of the following beverage require to be serve without milk?
- A. Cappuccino
 - B. Latte
 - C. Espresso
 - D. Flat white
12. The largest exporter and grower for coffee in the world is _____.
- A. Australia
 - B. Brazil
 - C. Bahamas
 - D. Indonesia
13. Listed below is a tea producing country, **EXCEPT**.
- A. Sri Lanka
 - B. Singapore
 - C. Malaysia
 - D. New Zealand
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. Tea is regarded as a healthy beverage because it aids muscle relaxation and stimulates the _____.
- A. central nervous system
 - B. muscle memory
 - C. brain system
 - D. emotional support
16. The act of keeping spirits or alcohol inside a barrel is called.
- A. aging
 - B. blending
 - C. bottling
 - D. flavouring

17. Which of the answer listed below is **TRUE** factors determining flavour and body of a spirits.
- (i) Ingredients in the original mixture
 - (ii) Usage of distil water
 - (iii) The proof at which it is distilled
 - (iv) What is done with the spirits after distillation
- A. (i),(ii) and (iii)
 - B. (i), (ii) and (iv)
 - C. (i), (iii), and (iv)
 - D. All of the above
18. Spirits which are served plain is also known as
- A. pale
 - B. posh
 - C. standard
 - D. neat
19. Which of the alcoholic beverage is a product from Mexico.
- A. beer
 - B. wine
 - C. tequila
 - D. vodka
20. To qualify as X.O, a cognac must be aged for at least ____ years.
- A. 1
 - B. 2
 - C. 4
 - D. 6
21. Name the equipment pictured below,



- A. julep strainer
- B. mesh strainer
- C. hawthorne strainer
- D. funnels

22. What is the main reason of shaking a cocktail?

- A. to dilute the drink
- B. to layer the drink
- C. to chill and mix the drink
- D. to thicken the drink

23. The legendary cocktail which uses egg as its main ingredients is known as

- A. Eggnorg
- B. Eggborg
- C. Eggnog
- D. Egghog

24. Name the glass pictured below,



- A. burgundy glass
- B. margarita glass
- C. champagne saucer glass
- D. poco grande glass

25. A subjective form of measurement that involves turning the bottle upside-down while counting in one's head.

The technique define above refers to _____.

- A. jigger pouring
- B. metered pour
- C. show pouring
- D. free pouring

26. What is the ingredient used similarly in both Martini and Manhattan?

- A. Triple sec
- B. Vermouth
- C. Cola
- D. Lime

27. The main flavouring ingredient that is used in beer production is called _____.
- A. sugar
 - B. mash
 - C. adjuncts
 - D. hops
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. Which country represents the biggest wine producer in the world
- A. France
 - B. Italy
 - C. Germany
 - D. Spain
30. The term winemaking refers to
- A. the art of making wine
 - B. the art of collecting wine
 - C. the art of growing grape
 - D. the art of tasting wine

Section B (50 marks)

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

Question 1

Define each of the terminology listed below.

- (a) Congeners
- (b) Distilled proof
- (c) Cocktail
- (d) Liquor
- (e) Vintage

(10 marks)

Question 2

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

(8 marks)

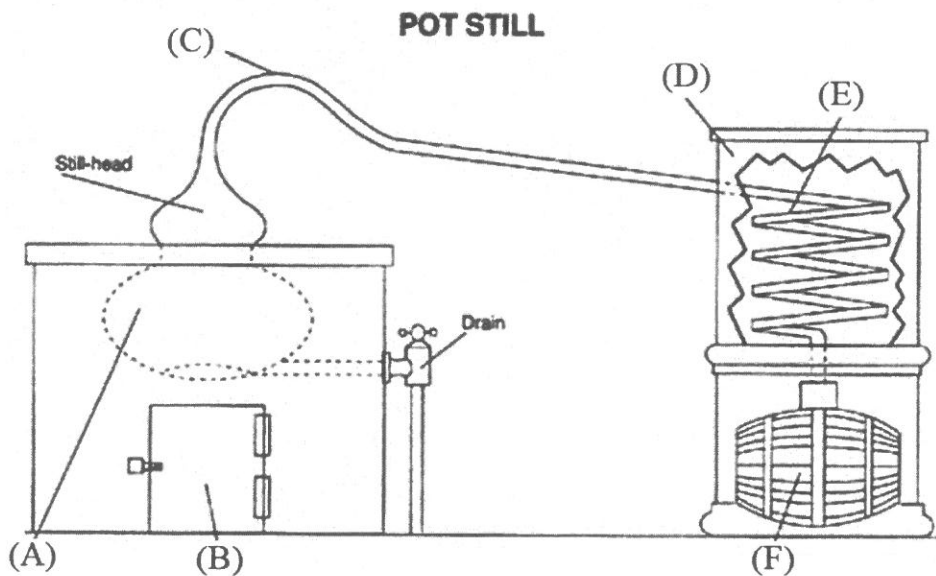
Question 3

List **SIX (6)** varieties of coffee base drinks.

(6 marks)

Question 4

Label the arrangement for pot distillation process base on the illustration below.



(6 marks)

Question 5

Explain **FOUR (4)** main components of mixed drink ingredients.

(8 marks)

Question 6

State **FOUR (4)** main region when it comes to whiskey production.

(4 marks)

Question 7

Answer the requirement below;

- (a) List **FOUR (4)** types of lager beer
- (b) List **FOUR (4)** types of ale beer

(8 marks)

Section C (20 marks)

Instructions: Answer the **CASE STUDY** related questions in the answer booklet provided. Peter has been working as a wine steward for almost 10 years in multiple restaurants around the world. He recently got an offer to work in an *enoteca* (wine shop) in Italy which is tied to a winery. The *enoteca* promises Peter a 5-year working contract around the vineyard, production and the *enoteca*, learning first-hand the cultivation, creation and sales of wines.

At the end of the contract Peter is promised an opportunity to take the Master Sommelier examination.

Solve his inquiries below;

- (a) Discuss **THREE (3)** main responsibilities of a sommelier.

(6 marks)

- (b) List **FOUR (4)** main variety of fortified wine.

(4 marks)

- (c) Describe in details **FIVE (5)** step of wine tasting process.

(10 marks)

-THE END-

