



FINAL
Examination Paper
(COVER PAGE)

Session : January 2015

Programme : Diploma In Hotel Management (DHMN)

Course : DHM1104 : Beverage Studies

Date of Examination : March 11, 2015 (Wednesday)

Time : 11:00 am – 1:00 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

Examiner (s) : Ms Christine Khoo Mei Li

Moderator : En Muhammad Fauzi bin Mokhtar

INTI INTERNATIONAL COLLEGE TAMPANG

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)

DHIM1104: BEVERAGE STUDIES

FINAL EXAMINATION: JANUARY 2015 SESSION

SECTION A: 30 marks

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

1. Ethanol is a product of _____.
 - A. fermentation
 - B. distillation
 - C. malting
 - D. clarification
 - E. all of the above

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. Another definition of a bartender is _____.
 - A. barista
 - B. somellier
 - C. bar keeper
 - D. captain
 - E. mixologist

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. Which one of the following would normally be ~~served~~^{served} with coffee?

- A. Biscotti
- B. Cheese
- C. Bisque
- D. Canapés
- E. Cookies

7. A beer glass is called _____.

- A. funnel
- B. pilsner
- C. poco grande
- 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 plain is also known as _____.

- A. posh
- B. pale
- C. neat
- D. standard
- E. all above

10. Gin is known as a _____.

- A. fermented spirit
- B. distilled spirit
- C. compound spirit
- D. standard spirit
- 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 varieties except for:
- A. Gewürztraminer
 - B. Chardonnay
 - C. Chenin Blanc
 - D. Sauvignon blanc
 - E. Merlot

13. What is the difference between liquor and liqueur?
- A. Both are same
 - B. Liquor is made of herbs and liqueur is made of fruits
 - C. Liquor is made of one type of ingredients, liqueur is flavored
 - D. Both using brandy as base
 - E. All of the above

14. What is *Bourbon*?
- A. Canadian whiskey
 - B. Scotch
 - C. Whiskey
 - D. Rye whiskey
 - E. Corn base whiskey

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's a *dry Gin*?
- A. English gin
 - B. Dutch gin
 - C. London gin
 - D. French gin
 - E. Belgium gin

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. What is *Shandy*?
- A. Water
 - B. Mocktail
 - C. Sparkling cider
 - D. Soda
 - E. Low alcohol refresher
19. When presenting a bottle of wine to a guest, you should explain that vintage 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. All of the below mentioned beverages are from France, **EXCEPT** for
- A. Champagne
 - B. Wine
 - C. Cognac
 - D. Armagnac
 - E. Tequila
21. What is the meaning of *tequila reposado*?
- A. Aged less than 60 days
 - B. High caramel flavor
 - C. Aged more than 60 days
 - D. Aged at least 1 year
 - E. No limitation
22. What is the most basic wine category called in the German Wine Classifications?
- A. Qualitätswein bestimmter Anbaugebiete
 - B. Qualitätswein mit Pradikat
 - 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. What are fortified wines?

- A. Sweet wines
- B. Medium bodied wines
- C. Hot drinks
- D. Brandy wine
- E. Full bodied wine

30. What is the meaning of *lagering*?

- A. To bottle
- B. To drink
- C. To serve
- D. To store
- E. To freeze

SECTION B: 50 marks

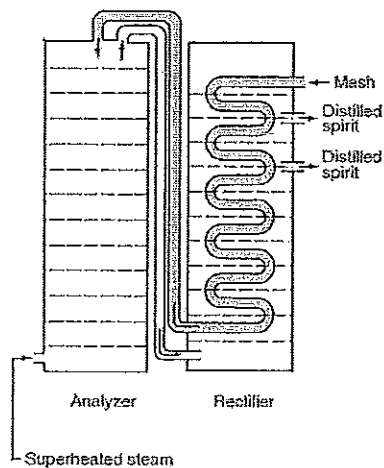
Answer **ALL** short answer questions.

Question 1

Name **FIVE (5)** cocktail preparation methods and briefly explain each of the methods identified. (10 marks)

Question 2

Explain how does **PATENT** Still distillation works from the illustration below:



(10marks)

Question 3

List **FIVE (5)** positive and negative effects of ethanol. (10 marks)

Question 4

Identify **THREE (3)** reasons on why do bars require a beverage list and briefly explain on each.

(10 marks)

Question 5

List **TEN (10)** glasses commonly found in bars.

(10 marks)

SECTION C: 20 marks

Case study

Peter is planning to run a wine cellar and therefore have hired you as a consultant. Advise him on the following:

Answer **ALL** questions:

- a) Explain to Peter the **TEN (10)** roles of a sommelier. (10 marks)
- b) Introduce **Top FIVE (5)** popular red and white grape varieties for each. (10 marks)

(Total= 20 marks)

~ **The End** ~