

**FINAL**  
Examination Paper

(COVER PAGE)

Session : January 2016

Programme : Diploma In Hotel Management (DHM)

Course : DHM 1104: Beverage Studies

Date of Examination : 10 March 2016 (Thursday)

Time : 11.00am – 1.00pm

Duration : 2 Hours Reading Time : Nil

Special Instructions :

**SECTION A: THIRTY (30) Multiple Choice questions. Answer ALL questions.**

**SECTION B: Answer ALL 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 & Answer Booklet

Examiner(s) : Ms. Nor Fatin Hidayah Sulaiman

Moderator : Mr Muhammad Fauzi Mokhtar

*This paper consists of 8 printed pages, including the cover page.*

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHM)  
DHM 1104: BEVERAGE STUDIES  
FINAL EXAMINATION: JANUARY 2016 SESSION

**Section A (30 marks)**

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

1. What shape of glass is ideal for tasting wine?
  - A. Tulip
  - B. Shot Glass
  - C. Coupe
  - D. Flute
  
2. What types of coffee made by forcing very hot water under high pressure through finely ground?
  - A. Latte
  - B. Cappuccino
  - C. Espresso
  - D. Mocha
  
3. This type of spirits is a distilled beverage made from sugarcane products.
  - A. Vodka
  - B. Whiskey
  - C. Wine
  - D. Rum
  
4. 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

5. 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
  
6. The term Up Against the Wall means?
  - A. Add 1/2 oz of cream on top
  - B. Add 1/2 Galliano on top
  - C. Add 1/2 oz of Vodka on top
  - D. Add 1/2 oz of rum on top
  
7. 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. That have cordial
  
8. 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
  
9. 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

10. The term Build means
- 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. Create the drink in a blender
11. 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
12. The term Screaming means
- 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
13. 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
14. What 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
15. Where does coffee come from originally?
- A. Mexico
  - B. France
  - C. South Africa
  - D. Ethiopia

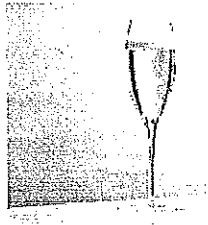
16. The origins of tea are believed to be in which country
- A. China
  - B. India
  - C. Srilanka
  - D. Malaysia
17. Which of these tea names means 'black dragon' in english?
- A. Pekoe
  - B. Oolong
  - C. Darjeeling
  - D. Jasmine
18. What is called the 'Champagne of tea' ?
- A. Green Tea
  - B. Darjeeling Tea
  - C. White Tea
  - D. Jasmine Tea
19. 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
20. 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
21. 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

22. Which red wine is usually served slightly chilled?

- A. Cabernet Sauvignon
- B. Malbec
- C. Beaujolais-Nouveau
- D. Shiraz

23. 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



24. 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

25. Shirley Temple is composed of ...

- 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

26. Flag is.....

- A. A term used when someone had to much to drink.
- B. A nonalcoholic drink.
- C. A measurement used for 1 oz.
- D. The amount of alcohol in a drink

27. 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

28. 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

29. A portion of espresso and steamed milk with a little foam on top

- A. espresso
- B. café latte
- C. cappuccino
- D. Americano

30. Which of the following is not a 'true tea'

- A. Oolong
- B. Chamomile
- C. Pu-erh
- D. Green tea

**Section B : (50 marks)**

**Instructions :** Answer **ALL** questions.

**Question 1**

The best real-world bartenders make an art form out of their profession. Successful professional bartenders possess many skills and personality traits. State **FIVE (5)** of the skills and personality traits as a bartender

(10 marks)

**Question 2**

There are many types of coffee. Explain briefly **FIVE (5)** types of coffee.

(10 marks)

**Question 3**

Wine is an alcoholic beverage made of various types of grape and serve in various types of glass. Explain briefly **FIVE (5)** types of wine glass.

(10 marks)

**Question 4**

What are the **TEN (10)** steps involved in making Beer?

(10 marks)

**Question 5**

What are the **TEN (10)** steps involved in making tea?

(10 marks)

**Section C : (20 marks)**

**Instructions :** Answer **ALL** questions

Bartending began as a trade thousands of years ago. Historical accounts from the time of Julius Caesar show that inns situated along the major transportations routes served wine and provisions to travelers. In Rome, neighborhood taverns were meeting places for locals to enjoy drinking and gossip. There is evidence that even earlier the ancient Greeks had such places of entertainment and refreshments for travelers. Today people still gather in a variety of public and private establishments for drinking, meeting friends, relaxation, and entertainment. There are two important people who are responsible for quick service in a restaurant or bar which are the bartender and the wine steward. In your opinion explain **FIVE** factors of being a bartender.

(20 marks)