

FINAL  
Examination Paper

(COVER PAGE)

Session : January 2017

Programme : Diploma In Hotel Management (DHMN)

Course : DHM1104 : Beverage Studies

Date of Examination : March 6, 2017 (Monday)

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 **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) : Ms Nor Fatin Hidayah Sulaiman

Moderator : Mr Muhammad Fauzi Mokhtar

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)  
DHM1104: BEVERAGE STUDIES  
FINAL EXAMINATION: JANUARY 2017 SESSION

**Section A (30 marks)**

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

1. This type of spirits is a distilled beverage made from sugarcane products.
  - A. Vodka
  - B. Whiskey
  - C. Wine
  - D. Rum
  
2. There are various method of mixing the drinks. One of the method is to prevent the ice going to the glass. What is the method mention?
  - A. Blend
  - B. Shake and strain
  - C. Stir and strain
  - D. Building
  
3. What shape of glass is ideal for tasting wine?
  - A. Tulip
  - B. Shot Glass
  - C. Coupe
  - D. Flute

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. Muddling is one of the methods of making mocktail and cocktail. Which are the statements below **TRUE** about muddling?
- A. Method gives an attractive look to a cocktail and is guaranteed to impress
  - B. Method is used to fill up a glass with one specific ingredient without a measuring device
  - C. Process of mashing fruit, herbs or other ingredients with a special tool
  - D. Place a bar spoon down the side of the glass and stir the drink around 15 times
6. What are the functions of Back Bar?
- A. Display area, merchandising and storing area
  - B. Production area, display area and pouring station
  - C. Customer area, merchandising and visual area
  - D. Display area, Pouring station and mise en place area
7. 'A small bar, tavern and always served food' the statement best describe as
- A. Lounge
  - B. Pub
  - C. Club
  - D. Bistro

8.



The picture above best described as

- A. Highball glass
- B. Pilsner glass
- C. Collin glass
- D. Zombie glass

9. 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

10. Which of the following glassware is special footed stemware?

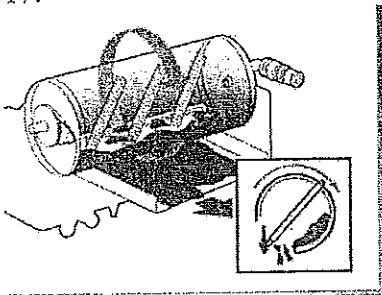
- i. Brandy snifter
  - ii. Martini glass
  - iii. Collin glass
  - iv. Margarita glass
  - v. Cocktail glass
- A. i,ii and iii
  - B. ii,iv and v
  - C. i, ii, iv and v
  - D. All of the above

11. Fermented and distilled beverages best described as

- A. High in alcohol over 40%
- B. Low in alcohol below 20%
- C. Process involved fermentation
- D. Example of beverages are wine, gin and liqueur

12. Where does coffee come from originally?
- A. Mexico
  - B. France
  - C. South Africa
  - D. Ethiopia
13. The origins of tea are believed to be in which country
- A. China
  - B. India
  - C. Srilanka
  - D. Malaysia
14. This coffee originated from Italy. What is the types of coffee mentioned?
- A. Latte
  - B. Cappuccino
  - C. Espresso
  - D. Instant Coffee
15. What is called the 'Champagne of tea' ?
- A. Green Tea
  - B. Darjeeling Tea
  - C. White Tea
  - D. Jasmine Tea
16. 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

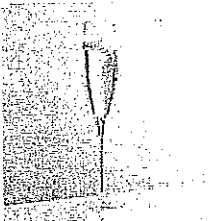
17.



The picture above is one of the process in wine production. What is the process mentioned?

- A. Emptying
  - B. Crumbling
  - C. Filling
  - D. Pressing
18. 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
19. 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

20.



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
21. 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
22. 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
23. 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

24. 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
25. A portion of espresso and steamed milk with a little foam on top
- A. espresso
  - B. café latte
  - C. cappuccino
  - D. Americano
26. Which of the following is not a 'true tea'
- A. Oolong
  - B. Chamomile
  - C. Pu-erh
  - D. Green tea
27. 'Cherry and candy flavored with a hint of raspberry' best described as
- A. Chardonnay
  - B. Merlot
  - C. Gamay
  - D. Pinot Noir
28. What are the best temperature to served Red Wine?
- A. 9-14 Celsius
  - B. 10-20 Celsius
  - C. 5-8 Celsius
  - D. 13-20 Celsius

29. Which of the following best described decanting wine?
- A. poured towards the centre of the glass
  - B. pouring wine into a decorative container before serving
  - C. poured against the side to preserve bubbles
  - D. Wine is swirl before poured directly to wine glass
30. Any other grains aside from barley is called as .....?
- A. Hops
  - B. Lagering
  - C. Adjunct
  - D. Fermentation

Section B (50 marks)

Instruction : Answer ALL questions in the answer booklet provided.

Question 1

There are various types of bar. Explain briefly FIVE (5) types of bar.

(10 marks)

Question 2

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

(10 marks)

Question 3

Mixology divided into various drinks families. Explain briefly any FIVE (5) drinks families.

(10 marks)

Question 4

Briefly describe FIVE (5) preparation method in making any cocktails or mocktails?

(10 marks)

Question 5

Briefly clarify FIVE (5) considerations in designing the beverage list

(10 marks)

Section C (20 marks)

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

John decided to be a professional bartender as his main career. He ask a help to guide him to be a good bartender, as a friend to John and have the experiences in bartending you are able to guide him on his career path.

**Question 1**

Describe **SEVEN (7)** elements involved to do a mixology of drinks?

(14 marks)

**Question 2**

List **SIX (6)** responsibilities as a bartender.

(6 marks)

**-THE END-**

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