



**FINAL**  
Examination Paper  
(COVER PAGE)

Session : January 2014

Programme : Diploma In Hotel Management (DHMN)

Course : DHM1104 : Beverage Studies

Date of Examination : March 14, 2014 (Friday)

Time : 8.00am-10.00am Reading Time: Nil

Duration : 2 Hours

Special Instructions :

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

**Section B : Short answer questions. Answer ALL questions.**

**Section C : Case Study. Choose ONE (1) question.**

**IMPORTANT NOTE : THIS PAPER SHOULD NOT BE TAKEN OUT OF THE EXAMINATION HALL**

Materialspermitted :  
Nil

Materials provided :  
OMR Sheets

Examiner (s) : Ms Christine Khoo

Moderator : En Muhamad Fauzi Mokhtar

INTI INTERNATIONAL COLLEGE PENANG

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)

DHM1104: BEVERAGE STUDIES

FINAL EXAMINATION: JANUARY 2014 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 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 Prädikat
- 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.

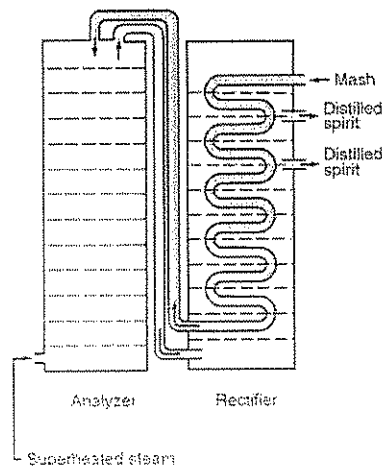
**Question 1**

Name (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**

Calculate the alcohol intake for the following:

- a. Wine at 12% alcohol by volume, 750ml measure
- b. Lager at 5% alcohol by volume, 500ml measure
- c. Spirit at 40% alcohol by volume, 25ml measure
- d. Sherry at 18% alcohol by volume, 50ml measure
- e. Beer at 6% alcohol by volume, 300ml measure

(10 marks)

**Question 4**

Why do bars require a beverage list?

(10 marks)

**Question 5**

Explain how and why wines decanted.

(10 marks)

**SECTION C: 20 marks**

Case study

Choose any **ONE (1)** type of bar listed below here:

- Lounge
- Bistro
- Pub
- Club
- Café

Answer **ALL** questions:

- a) Explain its definition. (1 mark)
- b) List **TEN (10)** the important equipment used in the bar. (8 marks)
- c) List down **TEN (10)** types of glassware used in bars. (5 marks)
- d) Propose the ideal type of menu offering for the chosen bar and briefly explain on the menu identified. (6 marks)

(Total= 20 marks)

~ The End ~