

CHUKA



UNIVERSITY

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**EXAMINATION FOR THE AWARD OF CERTIFICATE IN HOSPITALITY AND
TOURISM MANAGEMENT**

CHTM 00304: WINE AND BAR KNOWLEDGE

STREAMS:CHTM Y1S2

TIME: 2 HOURS

DAY/DATE: MONDAY 4/12/2017

2.30 P.M – 4.30 P.M

INSTRUCTIONS:

- Answer all questions in section A and two questions in section B
- Do not write on the question paper

SECTION A (30MARKS)

1. Define the following terms:
 - (a) Wine [2marks]
 - (b) Aperitif [2marks]
 - (c) Beer [2marks]
2. Briefly explain five types of spirits that can be found in a bar set up. [5marks]
3. Highlight six purposes for which spirits are sold in hospitality establishments. [6marks]
4. Briefly explain four factors that affect wine production in Kenya. [4marks]
5. List five uses of wines. [5marks]
6. Explain two ways of maintaining necessary degree of security in a bar. [4marks]

SECTION B (40MARKS)

7. (a) Explain four classifications of wines. [8marks]
(b) Discuss in details any six essentials required when planning a bar. [12marks]
8. Discuss the procure followed when serving white wine to a seated guest. [20marks]
9. Discuss in details the process of making beer in Kenya. [20marks]
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