



# **MAASAI MARA UNIVERSITY**

**REGULAR UNIVERSITY EXAMINATIONS  
2023/2024 ACADEMIC YEAR**

**FIRST YEAR SECOND SEMESTER**

**SCHOOL OF NATURAL RESOURCES TOURISM  
AND HOSPITALITY**

**BACHELOR OF HOTEL & HOSPITALITY  
MANAGEMENT**

**COURSE CODE: HHM 1208-1**

**COURSE TITLE: BAR AND WINE MANAGEMENT**

**DATE: 15/5/2024**

**TIME: 1100-1300 HRS**

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## **INSTRUCTIONS TO CANDIDATES**

Answer questions **ONE** and any other **TWO** questions.

## **SECTION A 20 MARKS (COMPULSORY)**

### **QUESTION ONE**

- a) Name five none-alcoholic beverages that are likely to be found in a bar **(5mks)**
- b) Identify any six contents of wine and drink lists **(5mks)**
- c) Outline four common mistakes in beverage making. **(5mks)**
- d) It is usual to give information on wine and drinks lists that help the customer in making decisions and also the staff in making recommendations. State five essential information to the customers **(5mks)**

## **SECTION B 30 MARKS (CHOOSE ANY TWO QUESTIONS)**

### **QUESTION TWO**

- a) Analyze five faults in beer. **(5mks)**
- b) Explain five rules to be observed when making coffee in bulk **(10mks)**

### **QUESTION THREE**

- a) Assess five factors that may influence test of a wine **(5mks)**
- b) Explain five reasons for bad quality tea. **(5mks)**
- c) Highlight five categories of alcoholic drink **(5mks)**

### **QUESTION FOUR**

- a) Examine five tips for successful bar management **(10mks)**
- b) Assess five common faults in hot beverage making equipment **(5mks)**

### **QUESTION FIVE**

- a) Describe five essential bar equipment **(10mks)**
- b) Analyze five examples of brandy **(5mks)**

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