



GRETSA UNIVERSITY - THIKA

**UNIVERSITY EXAMINATIONS
MAY - AUGUST 2018 SEMESTER**

**BACHELOR OF SCIENCE IN HOSPITALITY
MANAGEMENT**

COURSE CODE: BSHM 103

COURSE TITLE: WINE & BAR KNOWLEDGE

DATE: 7 AUGUST 2018

TIME: 11.30 AM-2.30 PM

INSTRUCTIONS TO CANDIDATES

1. SECTION A IS **COMPULSORY**.
2. SECTION B: ANSWER ANY OTHER **THREE** QUESTIONS.
3. **DO NOT** WRITE ANYTHING ON THIS QUESTION PAPER AS IT WILL BE AN EXAM IRREGULARITY.
4. ALL ROUGH WORK SHOULD BE AT THE BACK OF YOUR ANSWER BOOKLET AND CROSSED OUT.

CAUTION: *All exam rooms are under CCTV surveillance during the examination period.*

SECTION A: COMPULSORY

Question One

(a) Today's winemakers have a bag of tricks as big as a sumo wrestler's appetite. That's one reason why no two wines ever taste exactly the same. The men and women who make wine can control the type of container they use for the fermentation process (stainless steel and oak are the two main materials), as well as the size of the container and the temperature of the juice during fermentation — and every one of these choices can make a big difference in the taste of the wine. After fermentation, they can choose how long to let the wine mature (a stage when the wine sort of gets its act together) and in what kind of container. Fermentation can last three days or three months, and the wine can then mature for a couple of weeks or a couple of years or anything in between. If you have trouble making decisions, don't ever become a winemaker.

Source:

McCarthy, E. & Ewing-Mulligan, M. (2006). *Wines for Dummies*, 4th Eds. Hoboken, NJ: Willey Publishing Inc.

In relation to the case above, discuss **FIVE** good practices influencing viticulture and provide the rationale for your answers. **[5 marks]**

(b) Write short notes on the following types of wine tastings:

- (i) Led tasting. **[2 marks]**
- (ii) Blind tasting. **[2 marks]**
- (iii) Vertical tasting. **[2 marks]**
- (iv) Horizontal tasting. **[2 marks]**
- (v) Industry tastings. **[2 marks]**

(c) Explain **FIVE** characteristics of a good red wine **[10 marks]**

(d) Analyze **FIVE** reasons why France is regarded as the world's number one producer of wines and account for roughly 50% of all the premium wine produced in the world.

[15 marks]

SECTION B: ANSWER ANY THREE QUESTIONS

Question Two

- a) Explain **FIVE** desirable qualities of a wine waiter **[10 marks]**
- b) Discuss **FIVE** types of white grape varieties and **FIVE** types of red grape varieties. **[10 marks]**

Question Three

- (a) Write short notes on the following methods of producing sparkling wines:
- (i) Traditional method. **[3 marks]**
 - (ii) The transfer method. **[3 marks]**
 - (iii) The tank method. **[3 marks]**
 - (iv) The carbonation method. **[3 marks]**
- (b) Describe **FOUR** classifications used in the production of spirits. **[8 marks]**

Question Four

- (a) Explain the following categories of beverages:
- (i) Still wine. **[2 marks]**
 - (ii) Sparkling wine. **[2 marks]**
 - (iii) Fortified wine. **[2 marks]**
 - (iv) Aromatized wine. **[2 marks]**
 - (v) Liqueur. **[2 marks]**
- (b) Discuss the brewing process of beers. **[10 marks]**

Question Five

- (a) Describe the procedure of producing a cocktail of your choice. **[10 marks]**
- (b) Analyze in details the service of sparkling wines. **[10 marks]**