



# **GRETSA UNIVERSITY - THIKA**

## **UNIVERSITY EXAMINATIONS JANUARY-APRIL 2025 SEMESTER**

### **CERTIFICATE IN FOOD AND BEVERAGE SERVICE & SALES**

**COURSE CODE: CFBS 010**

**COURSE TITLE: INTRODUCTION TO BAR OPERATIONS**

**DATE: APRIL 2025**

**TIME: 2 HOURS**

#### **INSTRUCTIONS TO CANDIDATES**

1. SECTION A IS **COMPULSORY**.
2. SECTION B: ANSWER ANY OTHER **TWO** 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) Identify **four** factors that determine bar classification [4 marks]
- b) List **five** main responsibilities of the bar staff [5 marks]
- c) Outline **five** desirable attributes of a bartender [5 marks]
- d) Describe **three** challenges that a barman is likely to face during his day to day bar operations [6 marks]
- e) Explain **five** factors to consider when purchasing bar equipment [10 marks]

## SECTION B: ANSWER ANY TWO QUESTIONS

### Question Two

- a) Explain the following types of wines:
  - (i) Sparkling wines [2 marks]
  - (ii) Organic wines [2 marks]
  - (iii) Fortified (liqueur) wines [2 marks]
  - (iv) Aromatized wines [2 marks]
  - (v) Dessert wine [2 marks]
- b) Discuss **five** approaches that could be used by a bar maid to prevent intoxicated guests from becoming problematic in a bar. [10 marks]

### Question Three

- a) 'Bar maids and sommeliers should be able to understand how guests behave when intoxicated'. Discuss your answer. [10 marks]
- b) Describe how a bar maid is expected to handle a difficult guest who displays improper sexual behaviour in a bar [10 marks]

### Question Four

- a) By citing relevant examples, explain what you understand by the following types of alcoholic beverages:
  - (i) Cocktails [3 marks]
  - (ii) Spirits [3 marks]
  - (iii) Aperitifs [3 marks]

(iv) Digestifs [3 marks]

b) By use of a suitable diagram, list **four** ingredients used in beer making and identify one importance of each [8 marks]

### Question Five

a) Explain what you understand by the following non-alcoholic beverages:

(i) Aerated waters [2 marks]

(ii) Mineral waters [2 marks]

(iii) Squashes [2 marks]

(iv) Juices [2 marks]

(v) Syrups [2 marks]

b) Discuss briefly **five** reasons why the bar closing duties should be prioritised [10 marks]