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University Examinations 2024/2025

SECOND YEAR FIRST SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR OF
SCIENCE IN HOSPITALITY AND TOURISM MANAGEMENT

AFH 3203: MIXOLOGY AND BAR OPERATIONS

DATE: JANUARY 2025

TIME: 2 HOURS

INSTRUCTIONS:

- Answer Question ONE and any other TWO questions

QUESTION ONE (30 MARKS)

- a). Define the following terms in relations to professional bar-operations in hospitality and catering industry
- i). Cocktails. (2 marks)
 - ii). Wine. (2 marks)
 - iii). Oenology (2 marks).
 - iv). Vinification. (2marks).
- b). i). Briefly list five factors which have to be considered in selecting equipment for bar operations and list down any five main equipment found in a dispense bar. (5 marks).
- ii). Name five categories of wines and for each category give two examples. (5marks).
- c). Explain the main functions or duties of a sommelier. (4 marks).
- d). i). Explain the contents which a manager makes in designing an effective wine and drink lists, (5 marks)

- ii). List some general three guidelines when selecting and serving wines. (3 marks).

QUESTION TWO (20 MARKS)

- a). Discuss ten factors which influence the quality and taste of wine. (15 marks).
- b). Outline five common causes of faulty wine in a food and beverage sector. (5 marks).

QUESTION THREE (20 MARKS)

- a). Outline the five essentials factors necessary in the planning of every Dispense — bar for effective and efficient customer service. (10 marks).
- b). Describe the five methods of controlling pilferage in bars to maximize profit (10 marks).

QUESTION FOUR (20 MARKS)

- a). Describe the tasting and pouring of the wine upon when the guest makes an order. (10 marks).
- b). Discuss five legal statutes that regulate operations of alcoholics outlets in Kenya (10 marks)