



*Inspiring Innovation and Leadership*

# **KARATINA UNIVERSITY**

## **UNIVERSITY EXAMINATION**

### **2018/2019 ACADEMIC YEAR**

#### **BACHELOR OF HOSPITALITY MANAGEMENT REGULAR EXAMINATION**

**BHM 308: BAR OPERATIONS AND MANAGEMENT**

**DATE: 23<sup>RD</sup> APRIL 2019**

**TIME: 9:00AM-12:00PM**

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#### **INSTRUCTIONS TO CANDIDATES**

**Answer All Questions in Section ONE and two questions from  
Section TWO**

**This paper contains 2 pages**

**PLEASE TURN OVER**

**SECTION ONE (25 Marks)**

1a. Define the following terms;

- |                        |         |
|------------------------|---------|
| i. <i>Bar</i>          | (1mark) |
| ii. <i>Cider</i>       | (1mark) |
| iii. <i>Wine</i>       | (1mark) |
| iv. <i>Barbacks</i>    | (1mark) |
| v. <i>Vintage date</i> | (1mark) |

b. Explain the **FIVE** opening and closing duties in bar operations. (10 marks)

c. Explain **FIVE** main duties of a sommelier in a fine dining restaurant.

(10 marks)

**SECTION B: ANSWER ANY THREE (45 MARKS)**

2a. Explain **FIVE** large and small equipment used in bar operations. (10marks)

b. highlight **Five** duties of Beverage manager (5 marks)

3 a. explain using three examples why bar fraud and theft is a common occurrence in bar operations. (3 marks)

b. Explain **SEVEN** liquor related theft and fraud cases in bar operations. (7 marks)

c. Outline any **FIVE** types of bars. (5 marks)

4. Explain **THREE** types of alcoholic beverages and their process of manufacture. (15 marks)

5 Discuss the process of presenting and serving white wine. (15 marks)