



ZIMBABWE

**MINISTRY OF HIGHER AND TERTIARY EDUCATION,
INNOVATION, SCIENCE AND TECHNOLOGY
DEVELOPMENT**

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

FOOD AND BEVERAGE SERVICE

MODULE: Bar Operations

PAPER NO: 350/22/M03

DURATION: 3 Hours

MAY/JUNE 2025 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

- 1. Answer all questions.**
- 2. Start each question on a new page.**

QUESTION 1

- a) Identify any five (5) duties of a Barman. (5 marks)
- b) Explain five (5) legal requirements for operating a bar. (5 marks)
- c) Describe any five (5) types of bars. (10 marks)

QUESTION 2

- a) Outline the production process of aerated waters. (10 marks)
- b) Describe the five (5) main classes of non-alcoholic dispense bar beverages. (10 marks)

QUESTION 3

- a) Examine five (5) points to consider when making cocktails. (5 marks)
- b) Outline the production process of still wine. (10 marks)

QUESTION 4

- a) Identify two (2) types of brewed hot beverages. (2 marks)
- b) Highlight three (3) possible causes of producing;
 - i) Weak coffee (3 marks)
 - ii) Flat coffee (3 marks)
 - iii) Bitter coffee (3 marks)

QUESTION 5

- a) Examine five (5) points to consider when brewing tea. (5 marks)
- b) Identify five (5) storage guidelines for coffee. (5 marks)
- c) Explain three (3) modern coffee service styles. (9 marks)

QUESTION 6

- a) Differentiate between cocktails and mocktails. (4 marks)
- b) Identify any five (5) small equipment used in cocktail production. (5 marks)
- c) State any two (2) garnishes used for making cocktails and mocktails. (2 marks)
- d) Explain any two (2) cocktail production methods. (4 marks)

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