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QUALIFICATION: Bachelor of Hospitality Management	
QUALIFICATION CODE: 07BHOM	LEVEL: 7
COURSE: Food and Beverage Operations	COURSE CODE: FBO 510S
DATE: July 2019	SESSION: PAPER 2
DURATION: 2 Hours	MARKS: 100

SECOND OPPORTUNITY QUESTION PAPER

EXAMINER: Ms. Alida Siebert

MODERATOR: Ms. H Shiyandja

**THIS EXAMINATION PAPER CONSISTS OF 2 PAGES
(INCLUDING THIS FRONT PAGE)**

INSTRUCTIONS

1. Answer **all** questions.
2. Read all the questions carefully before answering.
3. Marks for each question are indicated at the end of each question.
4. Please ensure that your writing is legible, neat and presentable.

Question 1 (10)

Describe the factors that has contributed to the growth in the use of disposables or 'throw-aways'.

Question 2 (10)

Explain the different types of foodservice vending machines that are available, and which one would you recommend for the hotel school students.

Question 3 (10)

There are a variety of food items which support the service of a range of dishes. Explain what the below standing items are and how they are used.

- 3.1 Aiilloli
- 3.2 Cranberry sauce
- 3.3 Croûtons
- 3.4 Horseradish sauce
- 3.5 Parmesan

Question 4 (10)

Cheeses are distinguished by flavour and categorised according to their texture. What are the 5 recognised categories of cheese and provide an example for each category.

Question 5 (10)

Syrups are concentrated, sweet, fruit flavouring and acts as a base for cocktails, fruit cups or can be mixed with soda water as a long drink – name the main syrups and what their fruit base is.

Question 6 (12)

You are the food and beverage supervisor and you must instruct your employee on how to compile wine lists. Write careful instructions, explaining wine list compilations in detail.

Question 7 (16)

Explain or translate the below terminology.

- 7.1 Self Service
- 7.2 PAX
- 7.3 Service plate
- 7.4 Blue
- 7.5 Poisson
- 7.6 Table d'hôtel
- 7.7 Camembert
- 7.8 Viognier

Question 8 (8x2+6=22)

What are the base sauces and what are their ingredients? Choose 6 of these base sauces and indicate how the sauce can be changed by the addition of another ingredient to give a new sauce.