



**NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY**

FACULTY OF MANAGEMENT SCIENCES

DEPARTMENT OF HOSPITALITY AND TOURISM

QUALIFICATION : BACHELOR OF HOSPITALITY MANAGEMENT	
QUALIFICATION CODE: 07BHOM	LEVEL: 7
COURSE CODE: BVS520S	COURSE NAME: BEVERAGE STUDIES
SESSION: JANUARY 2020	PAPER: THEORY
DURATION: 2 HOURS	MARKS: 100

SECOND OPPORTUNITY QUESTION PAPER	
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THIS QUESTION PAPER CONSISTS OF 2 PAGES (Including this front page)

Question 1 **(6x2=12)**

Which growing / cultivation conditions are commonly associated with the production, quality and flavour of tea?

Question 2 **(4x3=12)**

Describe the different processing methods coffee beans can undergo after harvesting

Question 3 **(3x4=12)**

Describe the various stages and temperatures (in Celsius) of roasting coffee beans.

Question 4 **(7+3+6=16)**

Champagne production and quality is very strictly controlled. Give a detailed explanation on the permitted grape varieties used, the 3 styles of champagne and the sweetness levels.

Question 5 **(5x2=10)**

Distinguish between the pot still and column still methods of distillation

Question 6 **(10x2 = 20)**

Write a detailed, step by step explanation of the beer production process.

Question 7 **(6x3=18)**

What are the basic types of spirits, what are they made of and where do they originate from?