



**NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY**

FACULTY OF MANAGEMENT SCIENCES

DEPARTMENT OF HOSPITALITY AND TOURISM

QUALIFICATION : BACHELOR OF HOSPITALITY MANAGEMENT	
QUALIFICATION CODE: 07BHMN	LEVEL: 7
COURSE CODE: FBS 520S	COURSE NAME: FOOD AND BEVERAGE SERVICE II
SESSION: JANUARY 2019	PAPER: THEORY
DURATION: 2 HOURS	MARKS: 100

SECOND OPPORTUNITY QUESTION PAPER	
EXAMINER(S)	Ms. Alida Siebert
MODERATOR:	Ms. Hendriena Shiyandja

INSTRUCTIONS
1. Answer ALL the questions. 2. Write clearly and neatly. 3. Number the answers clearly.

PERMISSIBLE MATERIALS

1. No additional materials required

THIS MEMORANDUM CONSISTS OF 3 PAGES (Including this front page)

- 1) Restaurateurs must be knowledgeable on a wide range of beverages and be able to distinguish between them, therefore, please specify all types of spirits. (10)
- 2) Which outside factors influences the food we eat and what is the influence? (10)
- 3) What is food intolerance and what is its causes? (10)
- 4) Illustrate the differences and similarities between the cuisines of Spain and Portugal. (10)
- 5) How does the topography of a country affect the foods produced and consumed in there? (10)
- 6) "Vegetarianism is a very old concept that has gained importance and complexity in the past decade." Elaborate on this statement by discussing the reasons for and all the various types of vegetarianism and religious vegetarian diets. (20)
- 7) Translate and or explain for the following terminology. Write both the term and your answer on the answer paper. (30)

- 1) Crepes Suzette
- 2) Foie gras
- 3) Calor Gas
- 4) Saffron
- 5) Feijoada
- 6) Treif
- 7) Sangria
- 8) Obesity
- 9) Calvados
- 10) Escargot
- 11) Coq au Vin
- 12) Tagine
- 13) Ossobuco
- 14) Prosciutto
- 15) Ricotta
- 16) Chardonnay
- 17) Cous Cous
- 18) Gyros
- 19) Feta
- 20) Flambe
- 21) Injera
- 22) Schnaps
- 23) Rouladen
- 24) Konditorei
- 25) Grappa
- 26) Stollen
- 27) Marzipan

- 28) Cataplana
- 29) Risotto
- 30) Rennet