



**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: NOVEMBER 2019	PAPER: THEORY
DURATION: 2 HOURS	MARKS: 100

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

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

Question 1 (6x3=18)

What are the general steps of processing tea and what does this entail?

Question 2 (6x2=12)

Identify the 6 grind levels of coffee beans and indicate for which brewing method it is suitable.

Question 3 (4x3=12)

What are the basic categories of wine, how are they defined and give an example of the wine.

Question 4 (10x2=20)

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

Question 5 (6x2=12)

Compare the characteristics of Old world vs. New world wines in tabular format.

Question 6 (13x2=26)

Name the major white and red grape varieties grown in France and state in which regions they are mostly grown