



**NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY**

Faculty of Management Sciences

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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 2022	SESSION: PAPER 2
DURATION: 2 Hours	MARKS: 100

SECOND OPPORTUNITY QUESTION PAPER

EXAMINER: Ms. Alida Siebert

MODERATOR: Ms. H Shiyandja

**THIS MEMORANDUM 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.
5. Please number your answers very carefully.

Question 1 (3)

Which type of wines can be classified as still or light wine?

Question 2 (2x7 = 14)

Service can be performed in a variety of ways either in a restaurant or elsewhere. Please indicate the specialised forms of service.

Question 3 (5x2=10)

Eau de Vie (water of life) is the fermented and distilled juice of fruits. Please name the fruit used to produce the following spirits.

1. Calvados
2. Kirshwasser
3. Mirabelle
4. Pore William
5. Framboise

Question 4 (5x2+5=15)

Your class are planning a cheese and wine evening for a group of friends and you are responsible for purchasing the cheeses and their accompaniments. **a.** Compile a detailed shopping list according to the various categories and examples of cheeses you will serve with the cheese board. **b.** list 5 accompaniments you will serve with your cheese board.

Question 5 (10x2=20)

According to the traditional menu sequence, most dishes are served with very specific accompaniments. Please state **two** traditional accompaniments to be served with the following dishes.

- a. Grilled fish
- b. Deep fried fish
- c. Pasta dishes
- d. Roast beef
- e. Sushi and sashimi
- f. Roast pork
- g. Steak
- h. Salads
- i. Cheese
- j. Baked pudding

Question 6 (10x2=20)

The same vine variety, grown in different regions and processed in different ways, will produce wines of different characteristics. Please discuss the factors that affect the quality and final taste of wines.

Question 7 (9x2=18)

The students at the Hotel School have decided to open a small coffee shop for the students and staff on campus. You have been given the responsibility to plan the **a. purchasing methods / means** and **b. storage** of the coffee ingredients. **a.** Please discuss the different means of purchasing coffee, and indicate which product is better for the coffee shoppe and **b.** describe the correct storage methods you will advise.