



NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY

FACULTY OF COMMERCE; HUMAN SCIENCES AND EDUCATION

DEPARTMENT OF TECHNICAL AND VOCATIONAL EDUCATION AND TRAINING
(CREATIVE TECHNOLOGIES)

QUALIFICATION: BACHELOR OF HOSPITALITY MANAGEMENT, BACHELOR OF CULINARY ARTS	
QUALIFICATION CODE: 07BHOM, 07BCNA	LEVEL: 6
COURSE CODE: BVS 520S	COURSE NAME: Beverage Studies
SESSION: NOVEMBER 2022	PAPER: PAPER 1
DURATION: 2 HOURS	MARKS: 100

FIRST OPPORTUNITY EXAMINATION – QUESTION PAPER	
EXAMINER(S)	Ms. AAR Siebert
MODERATOR:	Ms H Shiyandja

INSTRUCTIONS
<ol style="list-style-type: none">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. Number answers very carefully and clearly.

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

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

Identify the grind levels of coffee beans used for the following brewing methods.

- a. Cold Brew or Percolator
- b. French press or immersion brewers
- c. Auto Drip Makers
- d. Pour-over (filter cone) brewing
- e. Espresso Brewing
- f. Turkish coffee

Question 2**(4x2=8)**

"Namibia is not a suitable country for growing coffee". Please explain this statement by describing the conditions of coffee cultivation in comparison with Namibia as a country.

Question 3**(10)**

Tequila is one of the oldest spirits produced in the Americas and is linked to a lot of folklore. Imagine you were preparing to give a TED talk on Tequila. Write yourself some notes on all the factors involved in making and serving tequila, including the governing rules and standards.

Question 4**(6x2=12)**

Identify the basic types of spirits and state what their base ingredients are.

Question 5**(3+3+12=18)**

Champagne production and quality is very strictly controlled. Give a detailed explanation on the following:

- a. the names of the permitted grape varieties used, (3)
- b. the 3 styles of champagne and , (3)
- c. the allowed sweetness levels of champagne according to the AOC (12)

Question 6**(5x2=10)**

Distinguish between the pot still and column still methods of distillation

Question 7**(10x2=20)**

Please translate or explain the below standing terminology.

- a. Distillation
- b. Residual sugar
- c. Fortified Wines
- d. Aromatized wines
- e. Tisane
- f. Camelia Sinensis
- g. Pot still
- h. Bourbon
- i. Liqueurs
- j. Mezcal

Question 8**(4+6=10)**

The Liquor Act 6 of 1998, stipulates conditions, business hours and days under which liquor license holders may trade. Please stipulate which conditions, business hours and days are the permissible for the following types of liquor license holders:

- a. Bottle Store Liquor licence (4)
- b. Hotel on-consumption liquor licence, restaurant liquor licence and parks on-consumption licence (6)

