



**NAMIBIA UNIVERSITY  
OF SCIENCE AND TECHNOLOGY**

**Faculty of Management Sciences**

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<b>QUALIFICATION:</b> Bachelor of Hospitality Management	
<b>QUALIFICATION CODE:</b> 07BHOM	<b>LEVEL:</b> 7
<b>COURSE:</b> Food and Beverage Operations	<b>COURSE CODE:</b> FBO 510S
<b>DATE:</b> June 2019	<b>SESSION:</b> Paper 1
<b>DURATION:</b> 2 Hours	<b>MARKS:</b> 100

## FIRST OPPORTUNITY QUESTION PAPER

**EXAMINER:** Ms. Alida Siebert

**MODERATOR:** Ms. H Shiyandja

**THIS EXAMINATION PAPER CONSISTS OF 4 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.

**Question 1** (10)

Draft a sample wine list, listing the wines by type and provide an example for each type.

**Question 2** (10)

Please explain how a guest's ethical awareness influences today's modern menu items and how this benefits the restaurant industry in general.

**Question 3** (10)

You are responsible for instructing the newest member of the waiter's team. How will you instruct this person on how to deal with children as customers?

**Question 4** (10)

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. Compile a shopping list according to the various categories of cheeses as well as at least 5 accompaniments you will serve with the cheese board.

**Question 5** (10)

Assist the visitors to the career fair by translating the following list of terminology into terms or explanations that they can understand:

- a. Vinification
- b. Viticulture
- c. Riesling
- d. Café Royal
- e. Lapsang Souchong
- f. Secondary Fermentation
- g. Fortified wines
- h. Brandy
- i. Juniper Berries
- j. Calvados

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**Question 6** (15)

Imagine that you have been tasked with studying the viability of making vending machines available to the staff and students of Department of Hospitality and Tourism. Report back on which type of foodservice vending machine would be appropriate as well as what some of the advantages would be for providing a vending machine on the premises.

**Question 7** (35)

Examine the below standing guest letter and respond as per the included instructions.

Dear Manager

As promised, I have included the list of Ms. June's favourite dishes as well as the wines she likes hoping that you can suggest a final menu of no more than 5 courses as well as any other the details required for this event. We are very excited to make use of your establishment as she loves the food there.

She really likes the following dishes, but I have no idea which vegetables and sauces they should be served with, so would really appreciate your suggestions:

Pastry shells Queens style  
Chicken Liver parfait on toast  
Pea puree St. Germain  
Gazpacho  
Stuffed chicken breast  
Roast Beef English style  
Fried fish  
Pancake ravioli with cheese filling

She absolutely loves your desserts, but does not have a favourite, so could you please suggest a suitable dessert to finish of the menu. I know she really likes Merlot and Chardonnay as wines but have no idea where these wines would be appropriate.

I look forward to your suggestions

A Friend

### Instructions

Analyse the above guest letter and develop a detailed plan of action for you team including the following:

- a. Present a suggested 5 course menu in sequence, detailing accompanying sauces and vegetables as well as a pairing of the requested wines with the appropriate courses. (15)
- b. Determine the glassware and service temperatures required for the requested wines. (4)
- c. Describe the basic Service Sequence for this particular event. (6)
- d. Complete the attached sketch showing the table setting and layout suitable to the menu suggestion. (10)

